



**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



**AROMA**  
Candied lemon peel, white flowers, bosc pears.

**FLAVOR**  
Stone-fruits, lemon curd, minerals.

**FOOD PAIRINGS**  
White-flesh fish, shell-fish, cream-based pastas.

**VINIFICATION:**  
The fruit was hand harvested and sorted, then fermented in stainless steel tanks (NO OAK) using a wild yeast. Malolactic fermentation occurred naturally and finished completely. The wine remained in tank on fine- lees for 3-months and was bottled without fining or filtration.

**SITE**  
A selection of sites in Sonoma County compose this wine. The goal is to clearly express the character of the region, which is strongly influenced by maritime variations. Warm days and cool nights, tempered by consistent oceanic fog, yield full and rich Chardonnays balanced by brisk acidity.

**PRODUCED & BOTTLED BY LIOCO, GRATON, CA.**  
**CONTAINS SULFITES LIOCOWINE.COM 750<sup>ml</sup>**