

### TASTING NOTES

#### BRAND OVERVIEW

LIOCO (pronounced lee-oko) is a dynamic "virtual winery" committed to site-driven wines. It is the result of a years-long-conversation between Matt Licklider, (a seasoned wine import specialist) and Kevin O'Connor (wine director at the esteemed Spago-Beverly Hills) about whether or not California could produce wines of origin.

#### VINIFICATION

Invoking "traditional" Chablisien winemaking, this wine was hand picked and sorted, whole cluster pressed, and fermented with a wild yeast in 100% stainless steel (no oak). A naturally-occurring malo finished completely. The wine rested on its fine lees (no batonnage) until bottling, which was done without fining or filtering.

#### VITICULTURE

Truly the sweet spot of the vineyard, this block of old-vine Wente sits on the flank of the Russian River where it meets the Chalk Hill and Russian River Valley appellations. Like many of the better Chardonnay sites in the RRV, Stuhlmuller enjoys a reliable cooling mechanism: the oceanic fog being vacuumed into the warm Sonoma Valley. The vines are planted in ancient alluvial soils composed of sand and gravel, with some volcanic-rock. This high mineral content registers loud and clear in the wine.

#### NOTES

The 06 Stuhlmuller is a much different animal than last year's effort. We willingly paid a premium for the fruit this year in exchange for a significant reduction in grape yields. So, there is a lot less wine, but a noticeable increase in amplitude. We also let the whole thing go au natural. The 06, comparatively, has more resonance than the 05. The hallmark characteristics of this vineyard are here — lemon pith, candied ginger, Asian pear, chalk — but they seem to be delivered with more clarity.

#### DETAILS

Vineyard: Stuhlmuller  
 Appellation: Alexander Valley  
 County: Sonoma  
 Winemaker: Kevin Kelley  
 Production: 392 cases  
 PH: 3.41  
 TA: 7.6 g/l  
 Brix: 25.4 degrees  
 RS: 0.07 g/l  
 Alcohol: 14.2%  
 Yeast: wild  
 Yield: 3T/acre  
 Clones: Wente  
 Harvest dates: September 21st  
 Bottling date: May 24th

