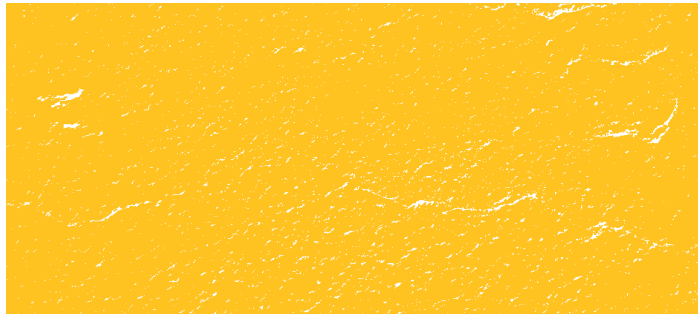


LIOCO

Chardonnay  
2007



VINEYARD  
Charles Heintz

APPELLATION  
Sonoma Coast

COUNTY  
Sonoma

ALCOHOL BY VOLUME  
14.0%

VOLUME  
750ml

AROMA  
orange blossom,  
lemon curd, wet sand  
FLAVOR  
lemon oil,  
jasmine, chalk  
FOOD PAIRINGS  
lobster, boudin blanc,  
washed-rind cheeses

PH BALANCE	TOTAL ACIDITY
3.54	5.9 g/l
RESIDUAL SUGAR	BRIX
0.05 g/l	24.8°

VINIFICATION  
hand picked on october 11th.  
intensive hand-sorting performed.  
whole cluster pressed. cold fermented  
in stainless steel tanks (**no oak**) using  
a wild yeast. naturally occurring  
malolactic fermentation. 6-month fine  
lees contact. bottled without fining or  
filtration. 250 cases produced.

SITE  
situated within three prestigious wine appellations— green valley,  
russian river valley, and sonoma coast. elevation of 1,000 feet  
in soft, sandy loam soil known locally as “goldridge.” proximity  
to pacific ocean and its constant fog creates a long, cool growing  
season. meticulous, labor-intensive farming methods (leaf pulling,  
green harvesting, cluster sorting) produces even ripening and  
great intensity of flavors.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES | LIOCOWINE.COM

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.

