

LIOCO

Chardonnay
2007



VINEYARD
Michaud

APPELLATION
Chalone

COUNTY
Monterey

ALCOHOL BY VOLUME
13.7%

VOLUME
750 ml

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.



TOTAL ACIDITY

5.8 g/l

BRX

PH BALANCE

3.77

RESIDUAL SUGAR

0.01 g/l

FLAVOR

oyster shell, bosc pear, dried herbs

FOOD PAIRINGS

skate wing, fresh oysters, soft pungent cheeses

VINIFICATION

hand harvested on september 18th. 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. 180 cases produced.

SITE

a dynamic vineyard situated on a remote, sun-scorched hilltop. arid, high-altitude exposures of 1600 ft. at the base of an extinct volcano (pinnacles national monument). daily temperature swings of 40-60° f. rare co-location of granite and limestone soils (from decaying marine organisms). extreme microclimate produces stressed vines and wines of unusual complexity.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES LIOCOWINE.COM