
LIOCO

Chardonnay Carneros
2008

TECH SHEET

AROMA

mandarin orange, white rose, talc

FLAVOR

lemon zest, bosc pear, mineral

FOOD PAIRINGS

grilled sardines, moo-shu chicken, golden beet salad

VINIFICATION

8.3 tons hand picked on sept 16. 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.

SITE

a true marine climate, situated 10 miles from san pablo bay to the south east of sonoma. a 1980's planting of chardonnay clone 4 in "haire series" soils—a sandy loam transitioning to sandy clay subsoil. these shallow, low moisture soils stress the vines which shoot their roots deep into the clay in search of water. vineyard well tended to by the ricci family.

NOTES

one of the requisite tenants for making wine from multiple vineyard sources is flexibility. a willingness to make decisions on the fly—or better, to capitalize on fleeting opportunities—can often yield exciting results. exhibit A: our 2008 chardonnay carneros. we had contracted 20 tons of this carneros fruit from grower dale ricci for our 2008 chardonnay sonoma county. it was to be blended with some fruit from complimentary vineyards in the alexander valley and dry creek. come august of 2008, it was clear to us that this ricci vineyard was a site with a real vocation for chardonnay—further that the material from this small but concentrated vintage deserved to stand alone. And so at harvest, we selected the best blocks in the vineyard, painstakingly hand-sorted the best clusters at the winery, and seven months later bottled our inaugural chardonnay "carneros". The remainder of the ricci fruit wound up in our 08 chardonnay sonoma county, as was the original plan.

DETAILS

vineyard(s): n/a
appellation: carneros
county: sonoma
winemaker: kevin kelley
production: 440 cases
ph: 3.88
brix: 22.7
total acidity: 6.1 g/l
residual sugar: 0.2 g/l
alcohol: 13.4%
yeast: wild
yield: 3 t/acre
clones: 4
harvest dates: 9/16/2008
bottling date: 04/03/2009

