

LIOCO

Chardonnay
2008



VINEYARD

Charles Heintz

APPELLATION

Sonoma Coast

COUNTY

Sonoma

ALCOHOL BY VOLUME

13.7%

VOLUME

750^{ml}

AROMA

lemon meringue, kettle
corn, flint

FLAVOR

honeyed nectarine,
orange zest, jasmine

FOOD PAIRINGS

steamed lobster, chicken
w/ brown butter, washed-
rind cheeses

PH BALANCE

3.38

RESIDUAL SUGAR

0.21 g/l

TOTAL ACIDITY

5.8 g/l

BRIX

22.9°

VINIFICATION

5.9 tons hand picked and sorted on
sept 23. 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

located on the 2nd ridge in from the pacific ocean at the
junction of the green valley, russian river valley, and sonoma
coast ava's. a 1982 planting of chardonnay clone 4 at an
elevation of 1,000 feet in soft, sandy loam soil known locally as
"goldridge." proximity to the sea and its constant fog
necessitates late harvest dates. meticulous, labor-intensive
farming methods (leaf pulling, green harvesting, cluster sorting)
executed by 3rd generation farmer charles heintz.

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.



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