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# LIOCO

**Chardonnay Hanzell**  
2009

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## TECH SHEET

### AROMA

lemon/lime, liquid quartz, ginger root

### FLAVOR

loquat, rock candy, meyer lemon

### FOOD PAIRINGS

halibut w/ preserved lemon, chicken yellow curry

### VINIFICATION

4 tons hand picked on aug. 24. 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 legendary estate growing chardonnay prized by collectors and connoisseurs worldwide. situated in the mayacamas mountains at an elevation of 800 ft. we picked from three distinct aspects: debrye, a south facing site planted in 1975 to wente clone in volcanic "red hill series" soil; ramos, a west facing site planted in 2001 to hanzell selection in "red hill series" soils; zellerbach c-98, a west facing site planted in 1998 to robert young clone in "raynor-montara" complex soils.

### NOTES

when hanzell vineyard owners bob and jean sessions offered us some fruit we had to pinch ourselves. the mythic hanzell vineyard—whose estate wines are prized by collectors the world over for their extreme ageability— doesn't sell fruit. hadn't sold fruit for 53 years. and now this? us? turns out they were fans of our wines—liked "the precision, and the faithfulness to terroir." and so, on a foggy morning in early august, we drove up the vineyard to select our blocks. we were giddy with excitement as winemaker michael mcneil showed us the three distinct sites available to us. debrye block was planted in 1975 with original hanzell (wente) selection on volcanic red hill series soil (incredibly rare in this area) with an "old-timey" V trellis system good for filtering light and allowing for airflow. ramos block was planted in 2001 with hanzell selection on more red hills series soil, and is exposed to the morning sun. and finally, zellerbach c-98, which was planted in 1998 to robert young clone in heavier clay soils. a few weeks later we were harvesting. this was one of the highlights of professional lives—picking fruit at hanzell!

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### DETAILS

vineyard: hanzell

appellation: sonoma valley

county: sonoma

winemaker: kevin kelley

production: 486 six packs

ph: 3.49

brix: 23.6

total acidity: 6.6

residual sugar: 0.08 g/l

alcohol: 13.4%

yeast: wild

yield: 2 t/acre

clones: hanzell selection (wente), robert young

harvest date: 08/24/2008

bottling date: 04/03/2009

