

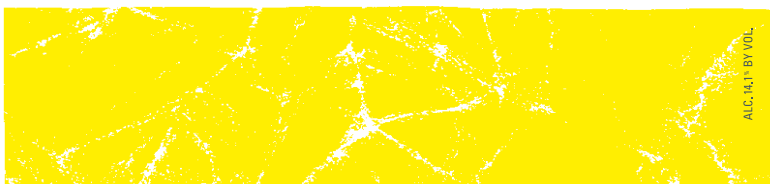
## SONOMA COUNTY CHARDONNAY 09



# LIOCO

Chardonnay  
Sonoma County

2009



ALC. 14.1% BY VOL.

### AROMA

lemon curd, pear skin, wet stone

### FLAVOR

verbena, green pear, talc

### FOOD PAIRINGS

fig pizza, green papaya salad, crab cakes

### VINIFICATION

the fruit was hand harvested and sorted, then fermented in stainless steel tanks (**no oak**) using a wild yeast. malolactic fermentation occurred naturally and finished completely. the wine remained in tank on the fine lees for 6-months and was bottled without fining or filtration.

### SITE

a selection of complementary sonoma county vineyards compose this wine. while each site is distinct, they share a common commitment to sustainable horticulture and strident farming. our intention for this wine is to express, as transparently as possible, the unique character of this region. warm days and cool nights, tempered by consistent oceanic fog, yield full and rich chardonnays balanced by brisk acidity.

PRODUCED AND BOTTLED BY LIOCO, HEALDSBURG, CA.  
CONTAINS SULFITES LIOCOWINE.COM 750ml

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.

