
LIOCO

Pinot Blanc
2010

AROMA

hazelnut, lemon pith, crushed gravel

FLAVOR

green apple, bosc pear, pie crust

FOOD PAIRINGS

lemon roasted chicken, mac & cheese

VINIFICATION

2.11 tons hand picked on sept 14th. intensive hand-sorting performed. whole cluster pressed. cold fermented in stainless steel tanks (no oak) using wild yeasts. naturally occurring malolactic fermentation. 5-month fine lees contact. bottled without fining or filtration.

SITE

vineyard planted by the late, great richard graff in 1988 on a lofty, south-facing perch at approx. 1400 ft. sits at the base of an extinct volcano (pinnacles national monument) in a rare braid of "gilroy series" decomposed granite and limestone. pinot blanc "melon clone" propagated from cuttings taken from the original chalone "lower vineyard." california's earliest efforts with pinot blanc come from this area.

NOTES

when grower bob antle called us and offered up some of his pinot blanc our first response was: we don't produce pinot blanc. when he explained that the vineyard had been planted by the late, great dick graff on a steep hillside above our cherished michaud vineyard, in chalky white soil—we suddenly got interested. this is a wine of place to be sure. it is decidedly distinct from the chardonnay we farm in the vineyard below. it smells like pie crust, golden delicious apples, and ground up rocks. the attack is broad and rich—the way pinot blanc from alsace can be—but before it gets cloying, a palate-cleansing acidity takes hold of the reins. we got 2 tons from bob, and made 120 cases. the slanted door in san francisco is doing their best to claim it all.

DETAILS

vineyard: antle
appellation: chalone
county: monterey
winemaker: kevin kelley
production: 120 cases
ph: 3.49
brix: 22.3
total acidity: 5.3 g/l
residual sugar: 0.02 g/l
alcohol: 13.5%
yeast: wild
bottling date: june 8

liocowine.com

