
LIOCO

Chardonnay Russian River Valley
2010

AROMA

white flower, limeleaf, rock dust

FLAVOR

peached pear, orange, mineral

FOOD PAIRINGS

herb roasted chicken, saffron risotto, grilled sardines

VINIFICATION

10 tons hand picked on sept 23rd. intensive hand-sorting performed. whole cluster pressed. cold fermented in stainless steel tanks (no oak) using a wild yeast. naturally occurring malolactic fermentation. 5-month fine lees contact.

SITE

from a selection of cooler russian river valley sites situated at 8-10 miles from the coast. chardonnay clones 96 & 17 planted at elevations ranging from 40-100 feet in soft sandy soil known locally as "goldridge". strident farming methods produce evening ripening. proximity to the cold pacific ocean necessitates a extended growing season which heightens flavor intensity.

NOTES

in 2010 we moved our appellation wine from carneros—which conceptually, we seemed to always have to talk people into—the russian river valley, which everyone knows plays home to the finest chardonnay vineyards in california. **note:** we should point out that we still believe in carneros chardonnay and will continue to buy fruit there for our sonoma county bottling. that all said, when kevin and i stood in this vineyard at the western edge of the russian river valley appellation, we could feel a cold wind coming off the sea and the smell of salt was in the air. the vines stood pitched on an eastern facing slope in prized coastal soil known as "goldridge." and we just had the kind of "feeling" we've had before when surveying other grand sites like demuth, hanzell, and heintz. we just knew we could make great wine here. the summer of 2010 was the "coldest in 50-years" in california. that meant marquis vintages for the warmer sites (like hanzell and michaud), and nail biting for the marginal sites on the coast. we barely got this fruit ripe and picked it late september—just days before a major rain event. the wine shows the character of the vintage with the kind of laser beam acidity and palate staining minerality you'd more likely find in premier cru chablis. and with a finishing alcohol at a modest 12.3%, why hold back?

DETAILS

vineyard: balleto
appellation: russian river valley
county: sonoma
winemaker: kevin kelley
production: 600 cases
ph: 3.55
brix: 23.2
total acidity: 8.8
residual sugar: 0.02 g/l
alcohol: 12.3%
yeast: wild
yield: 2 t/acre
clones: 96 & 17
harvest date: 09/23/2008
bottling date: 05/03/2011

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