

SONOMA COUNTY CHARDONNAY 10



LIOCO

Chardonnay
Sonoma County

2010



AROMA

fresh meyer lemon, lime leaf, river stones

FLAVOR

lemon drop candies, green pear, mineral

FOOD PAIRINGS

green curry chicken, dungeness crab, fish chowder

VINIFICATION

the fruit was hand harvested, then whole-cluster pressed and fermented in stainless steel tanks (**no oak**) with wild yeasts. malolactic fermentation occurred naturally and finished completely. the wine remained in tank on the fine lees for 6-months before bottling.

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.

