

LIOCO

Chardonnay 2011



APPELLATION COUNTY
Russian River Valley Sonoma

ALCOHOL BY VOLUME VOLUME
12.8 % 750 ml

AROMA
orange sherbet,
tomato leaf, lime rind
FLAVOR
gravenstein apple,
glacier water, lemon pith

FOOD PAIRINGS
shrimp & grits, lobster
roll, grilled diver scallops

PH BALANCE	3.44	TOTAL ACIDITY	6.6 g/l
RESIDUAL SUGAR	0.08 g/l	BRIX	21.2°

VINIFICATION
13 tons hand-harvested on sept 20 & oct 14. intensive sorting performed. berries were "broken" before being whole cluster pressed. two-thirds went to barrel, one-third went to tank. fermented on lees with no battonage for 10-mos. naturally occurring malolactic fermentation completed. gentle 'clean-up' filtration prior to bottling.

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

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.
CONTAINS SULFITES LIOCOWINE.COM

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.

