
LIOCO

2012 "Estero" Russian River Valley Chardonnay

AROMA

orange creamsicle, lemon curds, river stones

FLAVOR

yellow plum, almond skin, talc

FOOD PAIRINGS

canned salmon salad, scallop sashimi, roasted game hens

VINIFICATION

17.4 tons hand-harvested on September 12, 24, and 28. Intensive sorting performed. Berries were "broken" before being whole cluster pressed. Fermented on lees (no battonage) for 8-months. in large format neutral oak barrels. Naturally occurring malolactic fermentation completed. Gentle 'clean-up' filtration prior to bottling.

SITE

Sourced from a selection of cooler Russian River Valley sites situated 8-10 miles from the coast. Chardonnay clones 4,17, 95, and 96 planted at elevations ranging from 40-100 feet in soft, sandy loam soil known as "goldridge". Strident farming methods produce even ripening. Proximity to the cold Pacific Ocean necessitates an extended growing season, which heightens flavor intensity.

NOTES

The primary influence on the wines from the Russian River Valley is of course the river itself and all of its tributaries, marshes, and estuaries. These waters dictate every aspect of the proximate vineyards including soil, ambient temperature, water-table, root-stock, clone selection, and farming protocols.

Our barrel-fermented 2012 Russian River Valley Chardonnay, labeled "Estero" (Spanish for estuary), is a blended wine resulting from a strident selection process both in the vineyard and cellar. We identify choice blocks in each of our four RRV sites (those with the oldest vines, preferred clones, and/or unique soil) and designate them to this special blend. Additionally, we assign the most expressive barrels, all neutral oak and primarily 500 litre, to this blend. (all others are blended into "SoCo").

DETAILS

Vineyard: Goldridge, Woolsey
Appellation: Russian River Valley
County: Sonoma
Winemaker: John Raytek
Production: 1080 cases
Anticipated maturity: 2016-2018
pH: 3.36
Brix: 22°

Total acidity: 6.5 g/l
Residual sugar: 0.1 g/l
Alcohol: 13.5
Yield: 3t/acre
Clones: Wente, 4, 95, 96, 76
Harvest date: 9/12, 9/24, 9/28
Bottling date: 7/11/13

