
LIOCO

2012 Hanzell Vineyard,
Sonoma Valley
Chardonnay

AROMA

hazelnut, golden apple, chamomille

FLAVOR

pie crust, lemon blossom, anise

FOOD PAIRINGS

pasta primavera with poached egg, roasted whole chicken

VINIFICATION

4.24 tons were hand picked on August 30. Intensive hand-sorting performed. Berries were "broken" before being whole cluster pressed. Fermented with wild yeasts in neutral oak. Naturally occurring malolactic fermentation. Aged on the lees for 10-months. in barrel, then 4-months. in tank. Bottled without fining or filtration.

SITE

A legendary estate growing chardonnay prized by collectors and connoisseurs worldwide. Situated in the Mayacamas mountains at an elevation of 800 ft. containing three distinct aspects: Debrye, a south facing site planted in 1975 to Wente clone in volcanic "red hill series" soil; Ramos, a west facing site planted in 2001 to Hanzell selection in "red hill series" soils; Zellerbach c-98, a west facing site planted in 1998 to Robert Young clone in "Raynor-Montara" complex soils

NOTES

In 2011 at Hanzell Vineyard we were reminded of an ancient Burgundian axiom: Respect thy site. From that historically cold year we bottled a tiny amount of chiseled, low alcohol Chardonnay that frankly came and went too quickly. We picked the fruit early that year, as is the LIOCO way, and liked the wine for its nervous energy and its tension. In 2012 we adjusted and harvested almost two weeks later. The results were eye-opening. There are layers of richness and nuance in the 2012 not found in the 2011. Our takeaway: the warmer Hanzell site wants to yield a masculine, concentrated wine from its trusty old vines. You have to let the fruit hang to get there. We recently drank a bottle of the estate's 1988 Chardonnay. The wine had turned golden-yellow, but was still vibrant, fresh, and very much alive.

DETAILS

Vineyard: Hanzell
Appellation: Sonoma Valley
County: Sonoma
Winemaker: John Raytek
Production: 456 six-packs
Anticipated maturity: 2016-2020+
pH: 3.32
Brix: 21.5°

Total acidity: 6.3 g/l
Residual sugar: 0.1 g/l
Alcohol: 13.5
Yield: 2.5t/acre
Clones: Hanzell clone
Harvest date: 8/30
Bottling date: 1/29/14

