
LIOCO

2012 La Marisma Vineyard Santa Cruz Mountains Chardonnay

AROMA

poached pear, bees wax, vanilla bean

FLAVOR

key lime, hazelnut, lemon curds

FOOD PAIRINGS

sole with lemon and brown butter, sea urchin on toast

VINIFICATION

4.5 tons were hand picked on October 3rd. 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 5-months. in tank. Bottled without fining or filtration.

SITE

A southwest facing, hillside vineyard tucked into an ocean-cooled valley near the town of Aptos, six miles from the Pacific. Mount Eden selection chardonnay planted in 1998. Soil type is a deep alluvial fan of sand and calcareous marine deposits with excellent drainage. Reliable morning fog results in daily temperature fluctuations of 40+ degrees. Pattern of fog/sun/fog ensures proper vine respiration and very even ripening.

NOTES

Matt has been surfing down in Santa Cruz for fifteen years, and drinking the wines from Mount Eden for almost as long. Driving there from San Francisco along one the most spectacular stretches of California Highway One never gets old. He keeps one eye trained on the ocean looking for well-shaped peaks, and the other on the coastal ridges in search of vines. Over the years he's had much better luck finding waves! Alas, La Marisma is something we would have never found without the help of local viticulturist Prudy Foxx. Prudy was familiar with the work of both LIOCO and Ceritas, and knew exactly where to take us in Santa Cruz. La Marisma is a little gem of a vineyard with Mount Eden selection Chardonnay growing on a fan of pure yellow sand. The ocean is so near you can smell the afternoon low tides. All of this translates in the wine which is charged with typicity. Grip it and rip it!

DETAILS

Vineyard: La Marisma
Appellation: Santa Cruz Mtns
County: Santa Cruz
Winemaker: John Raytek
Production: 516 six-packs
Anticipated maturity: 2016-2020+
pH: 3.46
Brix: 23°

Total acidity: 6.4 g/l
Residual sugar: 0.09 g/l
Alcohol: 13.8
Yield: 2t/acre
Clones: Mount Eden and 95
Harvest date: 10/3
Bottling date: 1/29/14

