
LIOCO

2012 Sonoma County
"SoCo"
Chardonnay

AROMA

crushed chalk, lemon oil, kaffir lime

FLAVOR

candied lemon rind, ruby-red grapefruit, tomato leaf

FOOD PAIRINGS

ginger chicken, shrimp and grits, stone crab claws

VINIFICATION

The fruit was hand-harvested and the berries "broken" before being pressed (85% to stainless steel tanks -15% to neutral oak). Fermented on the lees with regular battonage for 8-months. Malolactic fermentation occurred naturally and finished completely. A gentle cross-flow filtration was performed prior to bottling.

SITE

A selection of complementary Sonoma County vineyards composes 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 rich Chardonnays balanced by brisk acidity.

NOTES

The obvious question is... why the cork? Two watershed events steered us down this path: the inception of LIOCO 2.0 and hiring John Raytek as winemaker. John joined us in the summer of 2011 bringing along his fluid winemaking approach. We relocated our fruit contracts away from Carneros and Dry Creek Valley towards Russian River Valley and Sonoma Coast—the two regions we feel reign supreme for Chardonnay. The time had also come for us to evolve and expand our philosophy in the cellar. The rigidity of 100% stainless steel was deemed unnecessary. We bought tight-grained, low-toast, neutral barriques and a fleet of handsome 500 liter hermitage barrels (from the cooper used by the late Didier Dagueneau). With the mission of coercing the purest expression of each site, each year, we adjust. Some years we may use more wood, others more steel. These changes have taken to a new level—why stigmatize it with a cheaper package? And yes, a small price raise followed suit.

DETAILS

Vineyard: Woolsey, Goldridge,
Mazzer, Teac-Mor
Appellation: N/A
County: Sonoma
Winemaker: John Raytek
Production: 5085 cases
Anticipated maturity:
pH: 3.42
Brix: 22°

Total acidity: 6.2 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: 6/7-6/8

