

# LIOCO

Chardonnay  
Sonoma County

2013

ALC. BY VOL. 12.7%

## AROMA

crushed chalk, preserved lemons, Jasmine flower

## FLAVOR

lemongrass, mineral, green pear

## FOOD PAIRINGS

seafood paella, pickled shrimp, lemon-roasted chicken

## VINIFICATION

The fruit was hand-harvested, destemmed, and the berries “broken” before being pressed (the majority to stainless steel tanks, and the balance to large oak casks). Fermented on the fine lees, with no 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 compose this wine with an emphasis on the Russian River Valley AVA. While each site is distinct, they share a common commitment to sustainable viticulture and strident farming. The Pacific Ocean, myriad rivers, coastal forests, and complex soils define the unique character of this region resulting in wines of nuance.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

750<sup>ml</sup>

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.



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