LIOCO

Chardonnay

2014

VINEYARD
Demuth

APPELLATION
Anderson Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
12.9%

VOLUME
750ML

AROMA
brioche, yellow plum, lemon balm

FLAVOR
ginger root, pulverized rock, hazelnut

FOOD PAIRINGS
bacon/onion tart, truffled eggs, octopus salad

PH BALANCE
3.38

TOTAL ACIDITY
5.9 g/l

RESIDUAL SUGAR
0.8 g/l

BRIX
21.7°

VINIFICATION
3.37 tons hand-harvested and sorted on Sept. 8. Berries were "broken" before being pressed. Fermented on wild yeast in neutral oak casks. A slow, naturally occurring malolactic fermentation completed. Aged on lees for 12-mos. (no battonage) then settled in stainless steel for 3-months. Cross-flow filtered prior to bottling.

SITE
A mountain top vineyard at 1600 feet looking down on the Anderson Valley. Dry-farmed, Wente clone chardonnay planted on 1982 AXR-1 roots. Soil type is shallow layer of clay on top of fractured rock. Intense daily temperature fluctuations of 40 degrees. Extreme climate produces late harvest dates (often weeks later than valley floor) and naturally low yields.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

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.

6 89076 09051 3