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# LIOCO

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2014 Demuth Vineyard  
Anderson Valley  
Chardonnay

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## AROMA

brioche, yellow plum, lemon balm

## FLAVOR

ginger root, pulverized rock, hazelnut

## FOOD PAIRINGS

bacon/onion tart, truffled eggs, octopus salad

## 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 we

## NOTES

At 1700 feet above the town of Boonville, this remote windswept ridge seems an improbable place to find Chardonnay. Ninety-five percent of the vines in the AV are hanging Pinot Noir. Chris Demuth had the foresight to plant Chardonnay here 35+ years ago in the heart of Pinot country. Planted on AXR-1 rootstock and racked by phylloxera, this vineyard has historically shown signs of stress and resulted in tiny yields. When we visited in February, the biodynamic cover crops laid down by Anthony Filiberti and his crew were in full bloom and Demuth had never looked healthier. Our 2014 Demuth displays the vintage character we have come to prize: power and clarity. Antonio Galloni tasted it recently and said it reminded him of a GG Riesling.

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## DETAILS

Vineyard: Demuth  
Appellation: Anderson Valley  
County: Mendocino  
Winemaker: John Raytek  
Production: 216 cases  
Anticipated maturity: 2017-2026  
pH: 3.38  
Brix: 21.7

Total acidity: 5.9 g/l  
Residual sugar: 0.8 g/l  
Alcohol: 12.9  
Yield: 2.5 T/acre  
Clones: Old Wente  
Harvest dates: 9/8/14  
Bottling date: 1/15/2016

