
LIOCO

2014 *Estero*
Russian River Valley
Chardonnay

AROMA

honeysuckle, lemon oil, chamomile

FLAVOR

lime, peach pit, nectarine

FOOD PAIRINGS

dober sole, salt cured anchovies, pork cutlet

VINIFICATION

20.1 tons hand-harvested on Sept. 10, 11, 13, & 22. Intensive sorting performed. Berries were "broken" before being pressed. Fermented on lees for 9-mos. (no battonage) in larger format neutral oak casks. Settled in stainless steel for 1-month. A slow malolactic fermentation completed. Cross-flow filtered prior to bottling.

SITE

A selection of premier RRV vineyards compose this wine including Butch Cameron, Teac Mor, & Goldridge. All sites situated 8-10 miles from the coast in gravelly loam & sandstone soils known as Goldridge. Clonal material based on Old Wente & Clone 4. This growing region distinguished by its proximity to the cold Pacific Ocean & its complex relationship to the Russian River.

NOTES

As winemaker John Raytek puts it, "...if 2012 was about tannin & structure and 2013 was about acidity & purity, 2014 was about dry-extract (power)." Vintage 2014 was the third straight drought year which had wide ranging permutations. Fine weather at flowering led to a good sized fruit set. Cluster size/weight was down, but concentration was way up. There were no dramatic swings in the weather--just a long even path to ripeness. Cold August nights made for racy acidity. All told, another high quality vintage for Sonoma County wines.

DETAILS

Vineyard: Butch Cameron, Teac Mor & Goldridge
Appellation: Russian River Valley
County: Sonoma
Winemaker: John Raytek
Production: 1512 cases
Anticipated maturity: 2016+
pH: 3.4
Brix: 21.2

Total acidity: 6.6 g/l
Residual sugar: 0.7 g/l
Alcohol: 12.6
Yield: 3.5t/acre
Clones: Clone 4, Wente
Harvest dates: Sept. 10, 11, 13, & 22
Bottling date: June 25

