
LIOCO

2014 Hanzell Vineyard
Sonoma Valley
Chardonnay

AROMA

fresh pumpkin, honeysuckle, green pear

FLAVOR

nutmeg, starfruit, sarsaparilla

FOOD PAIRINGS

brown butter ravioli, dungeness crab, bottarga pasta

VINIFICATION

4.34 tons hand-harvested and sorted on Aug. 11. Berries were "broken" before being pressed. Fermented on wild yeasts 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 legendary estate growing chardonnay prized by collectors and connoisseurs worldwide. Situated in the Mayacamas Mountains at an elevation of 800 feet. Three distinct aspects: DeBrye, a south-facing site planted in 1975 to Wente clone in volcanic "Red Hill Series" soils; Ramos, a west facing site planted in 2001 to Hanzell selection in "Red Hill Series" soils; Zellerbach C-98, a west-facing site planted in 1998 to Robert young clone in "Reynor-Motara Complex" soils.

NOTES

After 12 vintages we've come to accept that single vineyard bottlings are temporal. We don't own these vineyards and things tend to change. It's best not to covet any one site because next year it could be gone. But how not to fall for the incredible beauty of this Hanzell Vineyard? Her knowing old vines. Her mountainous curves. Her clonal singularity. Her distinguished reputation. We fell and we fell hard. So it is with great sadness that we bid her farewell. The 2014 Hanzell is our last. And at the risk of sounding trite, we did indeed save our best ever bottling for last. Get some.

DETAILS

Vineyard: Hanzell	Total acidity: 6.2 g/l
Appellation: Sonoma Valley	Residual sugar: 0.1 g/l
County: Sonoma	Alcohol: 13.3
Winemaker: John Raytek	Yield: 2.25 T/acre
Production: 226 cases	Clones: Old Wente, Hanzell Selection and Robert Young
Anticipated maturity: 2017-2025	Harvest dates: 8/11/2014
pH: 3.34	Bottling date: 1/15/2016
Brix: 21.9	

