
LIOCO

2015 Demuth Vineyard
Anderson Valley
Chardonnay

AROMA

mustard seed, quartz, tangerine oil

FLAVOR

white peach pit, sunflower seed, quinine

FOOD PAIRINGS

sweet shrimp, latkehs, boudin blanc

VINIFICATION

2.51 tons hand-harvested and sorted on Sept. 1. 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.

NOTES

The early bud-break, freakishly low yields, and warm growing season produced a Demuth unlike any we've ever seen. This 2015 is a supersized version of itself with almost 2 points of alcohol higher than "normal" years. What makes the wine work, in keeping with the character of the 2015 vintage, is the exceedingly high acidity. The fruit was hanging with such high TA that despite the fact that it was flavor ripe, we had to wait it out for acid levels to fall. This almost never happens in California—usually it's just the opposite where you are waiting for flavors and hoping your acids don't crash. End result: a dense, powerful Demuth built for the cellar.

DETAILS

Vineyard: Demuth	Total acidity: 7.6 g/l
Appellation: Anderson Valley	Residual sugar: 0.6 g/l
County: Mendocino	Alcohol: 12.9
Winemaker: John Raytek	Yield: 2 T/acre
Production: 170 cases	Clones: Old Wente
Anticipated maturity: 2017-2024	Harvest dates: 7/1/15
pH: 3.22	Bottling date: 2/1/2016
Brix: 21.8	

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