
LIOCO

2015 *Estero*
Russian River Valley
Chardonnay

AROMA

saffron, honeycomb, Eureka lemon

FLAVOR

lemon bar, mineral, miso

FOOD PAIRINGS

eggs benedict, codfish cakes, bottarga pasta

VINIFICATION

36.5 tons hand-harvested on Sept. 1, 2 & 13. 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

Estero was named after the river-born waterways that shape the Russian River Valley vineyards. It is a blend of three prized sites—all dry-farmed and featuring Old Wente clones. Vintage 2015 saw historically low grape yields and wines with immense concentration. Despite our restrained house style, the character of the vintage is undeniable: gob smacking deliciousness—the result of scarce and tiny grape clusters. Ripe Eureka lemon, honeycomb, fennel pollen, saffron, and crushed rocks all play a role in this dramatic thriller of a wine. Nippon Airlines serves this wine on all their First Class flights between Tokyo and California’s West Coast.

DETAILS

Vineyard: Butch Cameron, Teac Mor & Goldridge	Brix: 22.8
Appellation: Russian River Valley	Total acidity: 7.9 g/l
County: Sonoma	Residual sugar: 0.8 g/l
Winemaker: John Raytek	Alcohol: 13.7%
Production: 2400 cases	Yield: 2-3 T/acre
Anticipated maturity: 2017-2024	Clones: Old Wente, Clone 4 and 96
pH: 3.2	Harvest dates: 9/1, 9/2 and 9/13
	Bottling date: 6/27-6/29

