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# LIOCO

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## 2016 La Marisma Vineyard Santa Cruz Mountains Chardonnay

### AROMA

piña rind, lemongrass, sea shell

### FLAVOR

key lime, nectarine pit, green apple candy

### FOOD PAIRINGS

Wellfleet oysters, hamachi crudo, fish & chips

### VINIFICATION

5.28 tons hand-harvested and sorted on Aug 27. 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 months (no battonage) then settled in stainless steel for 4 months. Cross-flow filtered prior to bottling.

### SITE

A southwest facing, hillside vineyard tucked into an ocean-cooled valley near the town of Aptos, six miles from the Pacific. Mount Eden selection chardonnay planted in 1998. Soil type is a deep alluvial fan of sand & calcareous marine deposits with excellent drainage. Reliable morning fog results in daily temperature fluctuations of 40+ degrees. Pattern of fog/sun/fog ensures proper vine respiration & very even ripening.

### NOTES

We extended the elevage on our 2016 La Ma due to the vintage's searing acidity more akin to a cold year in northern Burgundy. The extra barrel time brought the wine back into balance, and left us with a diamond cut, saline, Chablis-like Chardonnay from what is our coldest vineyard. As such we have moved the release of this wine from Spring to Fall. We produced ~300 six packs in 2016.

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### DETAILS

Vineyards: La Marisma	Total acidity: 8.7 g/l
Appellations: Santa Cruz Mountains	Residual sugar: 0.7 g/l
County: Santa Cruz	Alcohol: 13.1%
Winemaker: John Raytek	Yield: 2.5 T/acre
Production: 672 cases	Clones: Mixed Dijon, Mt. Eden
Anticipated maturity: 2017-2025	Harvest date: 8/27/2016
pH: 3.1 g/l	Bottling date: 2/7/2018
Brix: 21.1	

