
LIOCO

2017 *Estero*
Russian River Valley
Chardonnay

AROMA

preserved lemons, dried flowers, crushed stone

FLAVOR

pomelo, orchard fruit, marzipan

FOOD PAIRINGS

razor clams, roasted cauliflower, shrimp scampi

VINIFICATION

20 tons hand-harvested on Aug. 31, Sept 1 + 4.
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. All sites situated 8-12 miles from the coast in gravelly loam and sandstone soils known as Goldridge. Clonal material based on Old Wente and Clone 4. This growing region distinguished by its complex relationship with the cold Pacific Ocean, omni-present fog, ancient redwoods, and the Russian River itself.

NOTES

Our stalwart sources—Teac Mor Vineyard and Burnside Road—got a pedigree bump in 2017 with a designate-worthy Russian River Valley source called Patient Terrier (which neighbors celebrated Ritchie Vineyard). This new vineyard's signature? A rare heritage clone called Spring Mountain which adds a distinguished (white flower?) note of complexity to the wine. The 2017 *Estero* is a joyous, agreeable wine with slightly rounder curves that promise immediate drinkability. That perennial spine of ocean-born acidity keeps the wine honest, but it is wrapped in juicy layers of preserved lemons, just-ripe green pears, and marzipan. Chill, pop, and pair with razor clams or spot prawns Scampi-style!

DETAILS

Vineyard: Teac Mor, Burnside + Butch Cameron	Brix: 22.2
Appellation: Russian River Valley	Total acidity: 6.6 g/l
County: Sonoma	Residual sugar: 0.4 g/l
Winemaker: Drew Huffine	Alcohol: 13.7%
Production: 586 cases	Yield: 3 T/acre
Anticipated maturity: 2018-2023	Clones: Wente, Clone 4
pH: 3.4	Harvest dates: 8/31, 9/1 + 9/4/2016
	Bottling date: 6/28/2018

LIOCOWINE.COM

