
LICO

2017 SoCo
Sonoma County
Chardonnay

AROMA

lemon oil, loquat, quartz

FLAVOR

fennel bulb, key lime, chamomile

FOOD PAIRINGS

tumeric chicken wings, uni pasta, fish & chips

VINIFICATION

The fruit was hand-harvested, destemmed, and the berries "broken" before being pressed (the majority to stainless steel tanks, and the balance to large oak casks). Fermented on the fine lees, with no battonage for 8-months. Malolactic fermentation occurred naturally and finished completely. A gentle cross-flow filtration was performed prior to bottling.

SITE

A selection of complementary Sonoma county vineyards compose this wine. While each site is distinct, they share a common commitment to sustainable horticulture and strident farming. Our intention for this wine is to express the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced chardonnays balanced by brisk acidity.

NOTES

If 2016 was remembered for its relative ease, Vintage 2017 will be remembered for its drama. We had three record bouts of heat between flowering and harvest, punctuated with a heat storm on Labor Day weekend that left us scrambling to get our fruit off the vine before it was eviscerated. Amazingly, flavors were good and pH was holding. Still we prepared for the worst as we processed warm-to-the-touch grapes on a crush pad that was 110 degrees. But this story has a happy ending. The miracle of fermentation often surprises us and once these 2017 whites were dry, it was clear to us that all was far from lost. The proof is in the pudding. Lower in TA than previous years to be sure, this 2017 SoCo still has great cut, minerality, and freshness...and it should be drinking great right out of the shoot.

DETAILS

Vineyards: Goldridge, Teac Mor, and Stuhlmuller	Brix: 22.7
Appellations: Sonoma County	Total acidity: 5.8 g/l
County: Sonoma	Residual sugar: 0.2 g/l
Winemaker: Kai Kliegl	Alcohol: 13.5
Production: 6400 cases	Yield: 3-5 T/acre
Anticipated maturity: 2018-2021	Clones: 4, 96, Wente
pH: 3.32	Harvest date: 8/30, 9/1
	Bottling date: May 9, 10

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