
LIOCO

2018 *Estero*
Russian River Valley
Chardonnay

AROMA

wet hay, basil, nectarine pit

FLAVOR

lime leaf, star fruit, ocean spray

FOOD PAIRINGS

Alaskan king crab, Oysters Rockefeller,
homemade mac 'n' cheese

VINIFICATION

21 tons hand-harvested on Sept. 21, 25, and Oct. 9. Berries were gently "broken" before being pressed. Fermented on the lees for eight months in 600L neutral oak puncheons before settling in stainless steel for one month. A slow malolactic fermentation completed. Cross-flow filtered prior to bottling.

SITE

This wine is made from two of our favorite RRV vineyards, Teac Mor and Goldridge. Both sites are situated 10-15 miles from the coast, with gravelly loam and sandstone soils planted to Clone 4, Dijon 95 and 96. This growing region is distinguished by its complex relationship with the cold Pacific Ocean, omnipresent fog, ancient redwoods, and the Russian River itself.

NOTES

This primary source of this wine has long been the Teac Mor Vineyard, which our bohemian friend Steven Moore farms regeneratively (a system of farming practices that increases biodiversity, enriches soils, improves watersheds, and enhances ecosystems). There is a palpable hum out there in his vineyard—a cacophony of bees and birds and frogs, and the bleating of pygmy goats. The vines are rooted in some very old, complex soils of volcanic ash, river stones, loam, and clay. To hear Steven speak of the geological drama that played out in this valley millions of years ago is to better understand why the wines from his ranch are so characterful. This 2018 *Estero* is crystalline and razor sharp. There is a nervy weave of salinity tucked into its preserved lemon and fennel bulb core. The flavors are at once opulent and energetic, making for a long, clean, citrusy finish.

DETAILS

Vineyard: Teac Mor, Goldridge
Appellation: Russian River Valley
County: Sonoma
Winemaker: Drew Huffine
Production: 325 cases
Anticipated maturity: 2019-2025
pH: 3.34

Brix: 22.7
Total acidity: 6.2 g/l
Residual sugar: 0.3 g/l
Alcohol: 13.5%
Yield: 3 T/acre
Clones: Clone 4, Dijon 95, Dijon 96
Harvest dates: 9/21, 9/25, 10/9
Bottling date: 6/6/19

