
LIOCO

2018 La Marisma Vineyard
Santa Cruz Mountains
Chardonnay

AROMA

hyacinth, white guava, lime curd

FLAVOR

jasmine, pomelo, mineral

FOOD PAIRINGS

smoked mackerel rillettes, cacio e pepe, miso baked cod

VINIFICATION

3.5 tons hand-harvested on Sept. 25. Fermented on wild yeasts in neutral oak barriques and puncheons, with a slow malolactic fermentation completing. Aged on lees in barrel for 11 months, then racked to steel for five more months of anaerobic aging. 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. Clones 95 and 96 planted in 1998. Soil type is a deep alluvial fan of sand and 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 and very even ripening.

NOTES

When it comes to Chardonnay, LIOCO has a deep bench. Over the last 15 years, we've contracted grapes from some of the state's finest growers—Hanzell, Heintz, Durell, Demuth, Chuy. What these sites had in common were exceedingly old vines, dry farming, heritage clones, and organic/bio viticulture. Despite the relative warmth of the vineyards on this roster, we're happy to report that nearly all of these wines from 2011-2017 have aged gracefully. They tasted pretty good in their youth too! The black sheep La Marisma is cut from a different cloth. Tucked into a boxed canyon 4 miles from the sea, it's the coldest site we've ever sourced grapes from. It is tremendously difficult to farm here, to protect against the constant pressure of moisture, to capture the scant rays of sun afforded to each cluster of grapes. Many clusters in fact end up on the ground—birdfeed. What comes home to Sonoma County are several bins of miniaturized Chardonnay bunches, yielding a paltry amount of juice, but producing a wine of unmatched precision and cut. We adore Chablis and this may be as close as you can get in California. Chiseled.

DETAILS

Vineyard: La Marisma	Total acidity: 7.2 g/L
Appellations: Santa Cruz Mountains	Residual sugar: 0.5 g/L
County: Santa Cruz	Alcohol: 13.2%
Winemaker: Drew Huffine	Yield: 2 T/acre
Production: 407 cases	Clones: Dijon 95 + 96
Anticipated maturity: 2021-2027	Harvest date: 9/25/2019
pH: 3.25	Bottling date: 2/4/2020
Brix: 21.5	

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