
LIOCO

2016 Chuy Vineyard
Sonoma Valley
Chardonnay

AROMA

bosc pear, hazelnut, mustard seed

FLAVOR

lemon cream, golden apple, crushed chalk

FOOD PAIRINGS

boudin blanc, chicken liver terrine, white pizza

VINIFICATION

3.52 tons hand-harvested and sorted on Aug. 19. Berries were "broken" before being pressed. Fermented on wild yeasts 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

Sitting at 1000 feet above the Sonoma Valley, the Chuy Vineyard personifies the pioneer spirit of the Golden State. Planted in 1964 by Jesus "Chuy" Ordaz who made 32 unsuccessful attempts to enter the US before he was 20 years old. Chuy went on to become a legendary vineyard manager and custodian of these dry-farmed, head-trained Wente vines. This site is known for tiny yields derived from "chicks & hens" (clusters with both small & large berries) and for delivering long-lived, soil-driven wines.

NOTES

When a regime change at Hanzell Vineyards cost us our fruit contract there, we got into the car and scoured the neighborhood in search of something special. We knew about a vineyard nearby, planted on the same band of young volcanic soil, and we knew about the legendary grower who tended to the vines—Chuy Ordaz, who allegedly made 32 attempts to immigrate to California before rising to the inner sanctum of Sonoma County wine growers. The vineyard was planted in 1963 to Old Wente clone selection, and is dry-farmed on soil so poor that not even weeds will grow there. At 1200 feet elevation, you can look across the Sonoma Valley and on a clear day glimpse downtown S.F. It's a spectacular site that even the non-initiated could imagine would yield a compelling wine. Rich but with great cut and freshness, this 2016 Chuy reminds us of a Meursault-Narvaux. This is a deep, dense wine stuffed with minerals. Needs time to unwind itself but hints at a long, interesting cellar life.

DETAILS

Vineyards: Chuy Vineyard
Appellations: Sonoma Valley
County: Sonoma
Winemaker: John Raytek
Production: 377 cases
Anticipated maturity: 2019-2025
pH: 3.3 g/l
Brix: 21.8

Total acidity: 7.2 g/l
Residual sugar: 0.9 g/l
Alcohol: 13.6%
Yield: 3 T/acre
Clones: Wente
Harvest date: 8/19/2016
Bottling date: 2/7/2018

