
LIOCO

2017 Chuy Vineyard
Sonoma Valley
Chardonnay

AROMA

kumquat, white flower, cinnamon bark

FLAVOR

bosc pear, yuzu oil, talc

FOOD PAIRINGS

lemon risotto, Coquilles St.-Jacques, seafood sausage

VINIFICATION

2.76 tons hand-harvested and sorted on Aug. 28. 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 3 months. Cross-flow filtered prior to bottling.

SITE

Sitting at 1000 ft. above the Sonoma Valley, 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 clone vines. This site is known for tiny yields derived from "chicks and hens" (clusters with both small and large berries) and for delivering long-lived, soil-driven wines.

NOTES

This is just our second and final vintage at Chuy—a historic Chardonnay vineyard pitched on the roof of the Sonoma Valley. Legendary viticulturist Chuy Ordaz planted these head-trained, dry-farmed Wente vines in 1963, and has been dutifully attending to them since. The low nutrient volcanic soil and virus finally diminished grape yields to the point where farming it no longer made sense. In 2017, we harvested a pitiful .80 tons per acre, from which we made a concentrated, age-worthy gobsmacker. The 2017 vintage was a cool year punctuated by a record heat event at the end of harvest. These old, soldiering vines seemed to benefit from both extremes, producing a wine with both ripe acidic structure and textural opulence. In other words—the way Chardonnay should be! Tasted blind, you might call it Meursault, stuffed as it is with golden minerals, honeycomb, yuzu, cinnamon, and yellow plum.

DETAILS

Vineyards: Chuy Vineyard
Appellations: Sonoma Valley
County: Sonoma
Winemaker: Drew Huffine
Production: 330 cases
Anticipated maturity: 2019-2025
pH: 3.3 g/l
Brix: 22.9°

Total acidity: 6.6 g/l
Residual sugar: 0.1 g/l
Alcohol: 13.7%
Yield: 3 T/acre
Clones: Wente
Harvest date: 8/28
Bottling date: 2/5/2019

