

LIOCO

Chardonnay
2006



VINEYARD
Durrell

APPELLATION
Sonoma Valley

COUNTY
Sonoma

ALCOHOL BY VOLUME
14.1%

VOLUME
750 ml

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



AFINOMA

peach pit, key lime, talc

FLAVOR

stone fruit, citrus blossom, wild herbs
FOOD PAIRINGS
sautéed scallops, sea bass, washed rind cheeses

PH BALANCE

3.55

RESIDUAL SUGAR

0.03 g/l

TOTAL ACIDITY

7.6 g/l

SRVA

23.3°

VINIFICATION

hand picked on sep 26th, intensive hand-sorting performed, whole cluster pressed, cold fermented in stainless steel tanks (**no oak**) using a wild yeast, naturally occurring malolactic fermentation, 6-month fine lees contact, bottled without fining or filtration, 210 cases produced.

SITE

dried-up river bed, at southwest corner of sonoma valley appellation, bordering cameros and san pablo bay, soil is strewn with round river stones and "los cobles", gravelly clay-loam, morning fog retreats during warm midday hours, intense afternoon ocean winds provide excellent ventilation and evening cooling, self-restricting climate results in naturally low-yielding vines, sustainable farming practices and impeccable vineyard management ensures consistent quality.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

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