

### TASTING NOTES

#### BRAND OVERVIEW

LIOCO (pronounced lee-oko) is a dynamic "virtual winery" committed to site-driven wines. It is the result of a years-long conversation between Matt Licklider, (a seasoned wine import specialist) and Kevin O'Connor (wine director at the esteemed Spago-Beverly Hills) about whether or not California could produce wines of origin.

#### VINIFICATION

Invoking "traditional" Chablisien winemaking, this wine was hand picked and sorted, whole cluster pressed, and fermented with a wild yeast in 100% stainless steel (no oak). A naturally-occurring malo finished completely. The wine rested on its fine lees (no batonnage) until bottling, which was done without fining or filtering.

#### VITICULTURE

The Charles Heintz Vineyard is situated within three prestigious wine appellations (Green Valley, Russian River Valley, and Sonoma Coast). Its location, a mere 4-miles from the Pacific Ocean, personifies what is known locally as the extreme Sonoma Coast. It sits at an elevation of 1,000 feet in soft, sandy loam soil known locally as "goldridge." Proximity to sea and its constant fog means it is often the last Chardonnay vineyard in all of Sonoma County to be harvested. Accordingly, Heintz fruit delivers those long chains of flavors resulting only from extended hang time. It's no secret among industry insiders that this vineyard is responsible for some of California's finest Chardonnays.

#### NOTES

A late-September rain squall set off a fire-storm of botrytis in this region — the likes of which is seen only once every 25-years. Growers unprepared to meet these obstacles with vigorous work and a willingness to sacrifice produced marginalized wines. Charley's meticulous approach throughout the year prepared the vineyard for a fight. Come harvest, 70% of the crop had been left on the ground. Our winemaker commented, "the fruit was clean and there was nothing to sort. Charley did all the sorting work for us in the vineyard!" The resultant wine is, in a word: opulent. The rich, amber color suggests the use of oak barrels (none were used). The perfume is on one-hand exotic and high toned recalling night blooming jasmine, ginger, and lemon blossoms. But there are deeper, bass-tones too: something overtly mineral, like wet slate as well as a clover honey note. The attack is mouth-coating, demonstrating the wine's prowess through its sheer viscosity. Still, a vibrant acidity cuts through the honeycomb, candied ginger, and lemon peel flavors.

#### DETAILS

Vineyard: Charles Heintz  
 Appellation: Sonoma Coast  
 County: Sonoma  
 Winemaker: Kevin Kelley  
 Production: 332 cases  
 PH: 3.58  
 TA: 7.4 g/l  
 Brix: 24.9 degrees  
 RS: 0.1 g/l  
 Alcohol: 14.2%  
 Yeast: wild  
 Yield: 3 T/acre  
 Clones: Clone 4  
 Harvest dates: October 23rd and 26th  
 Bottling date: April 24th

