

LIOCO

Chardonnay
2006



VINEYARD
Michaud

APPELLATION
Chalone

ALCOHOL BY VOLUME
13.6%

COUNTY
Monterey

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.



AROMA

green pear, star fruit, manzanita

FLAVOR

crushed rock, underbrush

FOOD PAIRINGS

grilled sword fish, roasted crab, soft pungent cheeses

PH BALANCE

3.54

RESIDUAL SUGAR

0.1 g/l

TOTAL ACIDITY

7.3 g/l

BRIX

23.2°

VINIFICATION

hand harvested on oct. 03. severe triage 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. 432 cases produced.

SITE

a biodynamic vineyard situated on a remote, sun-scorched hilltop. arid, high-altitude exposures of 1600 ft. at the base of an extinct volcano (pinnacles national monument). daily temperature swings of 40-60° f. rare co-location of granite and limestone soils (from decaying marine organisms). extreme microclimate produces stressed vines and wines of unusual complexity.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES | LIOCOWINE.COM