
LIOCO

Chardonnay Michaud 2005

TASTING NOTES

BRAND OVERVIEW

A new project from Matt Licklider (formerly of North Berkeley Imports) and Kevin O'Connor (current wine director at Spago-Beverly Hills). LIOCO specializes in unwooded Chardonnay and "under-wooded" Pinot Noir from pedigreed vineyards (including Durell, Heintz, Michaud, and Hirsch).

EXTREME VITICULTURE

This wine is all about vineyard aspect.

Limestone Soils – Just like those in Burgundy. Very rare in California viticulture. We know that generally speaking, limestone + Pinot/Chardonnay = fireworks.

Altitude - At a lofty 1600 feet you get daily temperature swings of 40-60 degrees during the growing season. This means plenty of ripeness bolstered by brisk acidity. The wines made (by Michael Michaud) at the neighboring property Chalone during the 80's are today some of the longest-lived California Chardonnays and Pinots ever made.

Biodynamically farmed – An organic ecology exists in the Michaud Vineyard. What comes through in the wine is remarkable transparency and purity. The flavors in this wine are clear and vivid. We believe this to be the result of biodynamic farming practices.

Stress – The preceding factors conspire to create a tremendous amount of stress on the vines. This is a good thing! The more a vine suffers, the more character in the ensuing wine. This vineyard produces naturally small berries, tiny yields, and concentrated, nuanced wines. In 2005, we got a paltry yield of 0.9 tons per acre (3+ tons is typical).

WINEMAKING

The key here is restraint. With such great material coming from the vineyard, why meddle with it?! This is as hands off an approach as you will find. Here's the magic formula: pick at low brix, hand harvest, perform triage, whole cluster press, ferment in temp-controlled stainless-steel tanks, utilize a native yeast, allow naturally occurring malo to complete, rest wine on fine lees for 4-months, bottle without filtration.

DETAILS

LIOCO 2005 Chardonnay "Michaud"

Vineyard: Michaud Vineyard

AVA: Chalone

County: Monterey

Winemaker: Michael Michaud (Winemaker at Chalone for 20-years)

Production: 180 cases

PH: 3.66

Total Acidity: 5.6 g/l

Brix: 23 degrees

Residual Sugar: .2 g/l

Alcohol: 14.5%

Harvest dates: 9/29/05 & 10/5/05

Bottling dates: 4/21/06

Yeast: Native

Tons per acre: 0.9

Clones: Old Wente

liocowine.com



PRICE

NOTES