
LIOCO

Chardonnay Michaud
2007

TECH SHEET

AROMA

yellow hay, lemon grass, white peach

FLAVOR

oyster shell, bosc pear, dried herbs

FOOD PAIRINGS

grilled sword fish, roasted crab, soft pungent cheeses

VINIFICATION

hand harvested on september 18th. 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.

SITE

a dynamic vineyard on 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.

NOTES

having now spent three harvests (and many star-lit nights) up at the michaud vineyard, i am divided. to shout its praises from a mountain top, or maintain a very well kept secret? the chalone pinnacles viticultural area is california wilderness. this sun-scorched peach is overrun by wild boars, tarantulas, rattlensnakes, raptors, and a myriad other high-desert fauna. at night the milky way is reach-out-and-touch-it close. it is desert-hot during the day, and alpine-cold at night. geologists love the place for its unique braid of soils which find volcanic, decomposing granite, and limestone co-existing. but why plant grapes up here in this utterly inhospitable place "on the road from soledad to nowhere?" the answer lies in those soils: limestone! you will hear it speak in the wine. we in the wine industry covet minerality, or the aromas and flavors non-fruit related. If you were to work a mortar and pestle over some sea shells, a hard piece of granite, and a bushel of herbs d' provence, and then bury your face in the mixture... you would have a sensory experience akin to this 07 chardonnay michaud vineyard. note: not a wine for our rombauer-loving friends.

DETAILS

vineyard: michaud
appellation: chalone
county: monterey
winemaker: kevin kelley
production: 229 cases
ph: 3.77
brix: 23.5
total acidity: 5.8 g/l
residual sugar: 0.01 g/l
alcohol: 13.7%
yeast: wild
yield: 1.5 t/acre
clones: clone 4
harvest date: 09/18/2007
bottling date: 04/03/2008

