
LIOCO

Chardonnay Durell
2008

TECH SHEET

AROMA

raw honey, poached pear, wet sand

FLAVOR

lemon zest, mandarin orange, bees wax

FOOD PAIRINGS

duck confit salad w/ pears, falafel & tahini, sauteed sand dabs

VINIFICATION

3.4 tons were hand picked on Sept. 10. 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.

SITE

a dried-up river bed at southwest corner of sonoma valley appellation, bordering carneros and san pablo bay. 1979 plantings of wente clone and clone 15 are rooted in tough soil strewn with river stones and "los robles" gravelly clay-loam. self-restricting climate (consistent morning fog and intense afternoon wind) results in naturally low-yielding vines. sustainable farming practices and impeccable vineyard management ensures consistent quality.

NOTES

to make a wine of this pedigree in carneros/sonoma valley in 2008 required a herculean effort in the vineyard. steve hill handled the vintage with the sort of cool temperament brought only by decades of experience. in "the year of fire & ice" as 2008 vintage came to be known, our winemaker was awestruck by the consistency of the durell fruit which required almost zero sorting. while our blocks were severely reduced by the record spring frosts, the fruit we brought in at harvest was remarkably clean! so what does all of this mean? it means the elusive 'savor of site' comes through in the wine. that sense of place unique only to the durell vineyard. this wine smells like the pits of white peaches, fresh key lime, and crushed chalk. the flavors mirror the aroma somewhat—more stone fruits, citrus peel, and something reminiscent of sun-baked, wild herbs. this is the biggest, richest chardonnay lioco makes.

DETAILS

vineyard: durell
appellation: sonoma valley
county: sonoma
winemaker: kevin kelley
production: 195 cases
ph: 3.77
brix: 24.4
total acidity: 5.7 g/l
residual sugar: 0.9 g/l
alcohol: 14.1%
yeast: wild
yield: 3 t/acre
clones: wente and clone 15
harvest date: 9/10/2008
bottling date: 4/3/2009

