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# LIOCO

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Chardonnay Michaud  
2008

## TECH SHEET

### AROMA

green pear, manzanita, mineral

### FLAVOR

golden apple, marcona almond, dried herbs

### FOOD PAIRINGS

herb roasted game birds, boudin blanc, pungent cheese

### VINIFICATION

a record frost severely diminished yields. small, labor intensive crop of 0.73 tons harvested on sept. 28. 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

an "extreme" vineyard situated on a remote, arid hilltop just west of the san andreas fault at the base of pinnacles national monument (an extinct volcano). chardonnay clone 4 planted in 1982 at an elevation of 1600 ft. daily temperature swings of 40-60° F. a rare co-location of granite and limestone soils (from decaying marine organisms). rigorously farmed by the indefatigable michael michaud.

### NOTES

in 2008, a record spring frost wreaked havoc up and down the coast. it was particularly cruel in the lofty chalone pinnacles ava. come harvest, there just wasn't much fruit out there. i rented and drove a two-axled "reefer" truck up the vineyard with enough empty picking bins to harvest four tons of chardonnay. i returned with about a ton. we bottled a paltry 38 cases of super-concentrated, remarkably pure 08 chardonnay "michaud vineyard" chalone. the wine smells like liquid quartz, manzanita bush, and fresh green herbs. it is all about soil in the way that the great wines from chablis, loire, and mosel are. the coolness of the vintage translated to a lithe, low alcohol wine that begs for shellfish.

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### DETAILS

vineyard: michaud  
appellation: chalone  
county: monterey  
winemaker: kevin kelley  
production: 38 cases  
ph: 3.9  
brix: 24.2  
total acidity: 5.1 g/l  
residual sugar: 0.01 g/l  
alcohol: 13.8%  
yeast: wild  
yield: 1.5 t/acre  
clones: clone 4  
harvest date: 09/16/2008  
bottling date: 04/03/2009

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