



LIOCO

Chardonnay
Sonoma County

2008



ALC. 14.5% BY VOL.

AROMA

kaffir lime leaf, ruby red grapefruit, talc

FLAVOR

lemon honey, pears in syrup, mineral

FOOD PAIRINGS

sushi, curry chicken salad, moules frites

VINIFICATION

the fruit was hand harvested and sorted, then fermented in stainless steel tanks (**no oak**) using a wild yeast. malolactic fermentation occurred naturally and finished completely. the wine remained in tank on fine-tees for 5-months and bottled without fining or filtration.

SITE

a selection of sonoma county vineyards compose this wine. while each site is distinct, they share a common soil type called "creek bed soil" which is found along the russian river. our intention for this wine is to express the unique character of this soil and region. warm days and cool nights, tempered by consistent oceanic fog, yield full and rich chardonnays balanced by brisk acidity.

PRODUCED AND BOTTLED BY LIOCO, HEALDSBURG, CA.

CONTAINS SULFITES LIOCOWINE.COM 750ml

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.

