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# LIOCO

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**Chardonnay Demuth**  
2009

## TECH SHEET

### AROMA

green apple jolly rancher, orange blossom, white flower

### FLAVOR

fresh meyer lemon, apple skin, mountain stream

### FOOD PAIRINGS

vietnamese spring rolls, steamed spot prawns, orcchiete w/ pesto

### VINIFICATION

3.75 tons were hand picked on Sept. 26. 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. bottled without fining or filtration.

### SITE

a mountain top vineyard at 1600 feet looking down on the anderson valley. wente clone chardonnay planted on original rootstock (1982 axr-1). soil type is shallow layer of clay on top of fractured rock. intense daily temperature fluctuations of 40 degrees. extreme climate produces late harvest dates (4-weeks later than valley floor) and naturally low yields.

### NOTES

after the abysmal yield this farmer got in 07 & again in 08, he threatened to rip out these virused old vines and start over. we begged him not to. this chardonnay vineyard clutching impossibly to the side of a mountain was something special and replanting it would change everything. in the 11th hour, he conceded, and offered us a 3-year fruit contract! now in addition to securing some fruit, we would be afforded the privilege to select our own vineyard blocks! any attempt to avoid hyperbole here is futile. the 2009 demuth is the result of a perfect storm: a gorgeous vintage in the anderson valley + impeccable, new vineyard management (by anthony filiberti, of anthill farms fame) + the block selection we made (which yielded us the creme of the vineyard). this is the best demuth we have made yet. period. end of story. with 12.6% alcohol you'll wonder: is this chablis or muscadet?, cuz it sure ain't california chardonnay.

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### DETAILS

vineyard: demuth  
appellation: anderson valley  
county: mendocino  
winemaker: kevin kelley  
production: 426 six packs  
ph: 3.46  
brix: 21.9  
total acidity: 6.6 g/l  
residual sugar: 0.02 g/l  
alcohol: 12.6%  
yeast: wild  
yield: 2.5 t/acre  
clones: wente  
harvest date: 10/09/2008  
bottling date: 04/03/2009

