

LIOCO

Chardonnay  
2009



VINEYARD  
Hanzell

APPELLATION  
Sonoma Valley

COUNTY  
Sonoma

ALCOHOL BY VOLUME  
13.4%

VOLUME  
750 ml

AROMA

lemon/lime, liquid  
quartz, ginger root

FLAVOR

loquat, rock candy,  
meyer lemon

FOOD PAIRINGS

halibut w/ preserved  
lemon, chicken yellow  
curry

PH BALANCE

3.49

RESIDUAL SUGAR

0.08 g/l

TOTAL ACIDITY

6.6 g/l

BRIX

23.6°

VINIFICATION

4 tons handpicked on aug. 24.  
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 legendary estate growing chardonnay prized by collectors and  
connoisseurs worldwide. situated in the mayacamas mountains at  
an elevation of 800 ft. three distinct aspects: debrye, a south facing  
site planted in 1975 to wente clone, in volcanic "red hill series" soil;  
ramos, a west facing site planted in 2001 to hanzell selection in "red  
hill series" soils; zellerbach c-98, a west facing vineyard planted in  
1998 to robert young clone in "rayno-montara" complex soils.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

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.

