
LIOCO

Chardonnay Hanzell
2010

AROMA

mirabelle plum, spearmint, night blooming jasmine

FLAVOR

loquat, nectarine pit, green cardamom

FOOD PAIRINGS

sturgeon w/ lemon butter, grilled diver scallops, washed rind cheeses

VINIFICATION

3.1 tons hand picked on sept. 8th. intensive hand-sorting performed. whole cluster pressed. cold fermented in stainless steel tanks (no oak) using a wild yeast. naturally occurring malolactic fermentation. 5-month fine lees contact. bottled without fining or filtration.

SITE

a legendary estate growing chardonnay prized by collectors and connoisseurs worldwide. situated in the mayacamas mountains at an elevation of 800 ft. we picked from 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 site planted in 1998 to robert young clone in "raynor-montara" complex soils.

NOTES

another year in this magic vineyard—we are still pinching ourselves—allowed us to make some improvements over last year. we selected different blocks, took more wente clone, harvested at lower sugars, and got the wine off the lees sooner. but the real story to tell is about the vintage. there is something about a "warmish" chardonnay site in an exceedingly cool year. the plants still know what to do, they just do it more slowly. this translates to fruit with true physiological ripeness, but with lower grape sugars. which means a gob smacking, mineral-driven chardonnay with no excess weight. this is no fat elvis. more like the svelte, rock-a-billy elvis that made girls cry.

DETAILS

vineyard: hanzell

appellation: sonoma valley

county: sonoma

winemaker: kevin kelley

production: 360 six packs

ph: 3.26

brix: 22.7

total acidity: 6.2

residual sugar: 0.3 g/l

alcohol: 13.4%

yeast: wild

yield: 2 t/acre

clones: hanzell selection (wente), robert young

harvest date: 09/08/2010

bottling date: 03/04/2011

