

AROMA

fresh meyer lemon, lime leaf, river stones

FLAVOR

lemon drop candies, green pear, mineral

FOOD PAIRINGS

green curry chicken, dungeness crab, fish chowder

VINIFICATION

the fruit was hand harvested, then whole-cluster pressed and fermented in stainless steel tanks (no oak) with wild yeasts. malolactic fermentation occurred naturally and finished completely. the wine remained in tank on the fine lees for 6-months before bottling.

SITE

a selection of complementary sonoma county vineyards compose this wine. while each site is distinct, they share a common commitment to sustainable horticulture and strident farming. our intention for this wine is to express, as transparently as possible, the unique character of this region. warm days and cool nights, tempered by consistent oceanic fog, yield full and rich chardonnays balanced by brisk acidity.

NOTES

'the coldest summer in fifty years...' this climatic phenomenon was perhaps the defining feature of the vintage. it rained well into spring and temperatures remained downright wintery until june. bud break was extremely late and the fruit that did set was wracked by shatter (irregular cluster sizes and attendant lower yields). "normal" summer temps continued to allude the north coast all the way through harvest. many growers located "out on the margins" (ie. sonoma coast, green valley, anderson valley—places we like to farm fruit) were contemplating the unthinkable: the fruit may not ripen!! in sunny california, where we make a horticultural practice of retarding sugar production in the vine, there simply was no precedent for this. late season acid levels in the fruit were commensurate with those found in german wine growing! in the end, it was a test of will. those with the courage to wait for building sugars and receding acid levels would be rewarded. many growers, spooked by the thought of unsellable, unripened fruit, defoliated their vines (exposing fruit clusters to the elusive sun). on cue, california experienced a late season heat storm that turned many vineyards into raisin farms. it was a tragic twist of fate. fortunately for lioco, our strict policy of canopy management saved us from this end. believing that california can even in the coldest years fully ripen its fruit, we prohibit our growers from defoliating our vineyard blocks. in 2010, this paid off in spades. our blocks, with big leafy canopies, faired quite well in the record heat and enjoyed another two weeks on the vine developing flavors before harvest. what ensued was a white wine vintage unlike any we have ever seen. a vintage euophiles will love—one with high acid, low pH, low alcohol, and great flavors. flatly stated, this 2010 chardonnay soco is our favorite one yet—the culmination of five years of refining fruit sources, vineyard practices, and fermentation techniques. and a quasi-blessing by mother nature.

DETAILS

vineyard(s): stuhlmuller, mazzera, ricci, woolsey
appellation: alexander valley, dry creek, carneros, russian river valley
county: sonoma
winemaker: kevin kelley
production: 9800
ph: 3.71
brix: 22.7 – 23.6
total acidity: 5.6 g/l
residual sugar: 0.5 g/l
alcohol: 13.5%
yeast: wild
yield: 3 t/acre
clones: 4, wente, 15
harvest dates: 9/16/2008 – 9/24/2008
bottling date: June 8

