

LIOCO

Chardonnay  
2011



VINEYARD  
Hanzell

APPELLATION  
Sonoma Valley

COUNTY  
Sonoma

ALCOHOL BY VOLUME  
13.5 %

VOLUME  
750 ml

AROMA

loquat, rock candy,  
spearmint

FLAVOR

lemon zest, yellow  
plum, marzipan

FOOD PAIRINGS

lemon grilled halibut,  
herb roasted chicken,  
blue crab

PH BALANCE

3.26

RESIDUAL SUGAR

0.03 g/l

TOTAL ACIDITY

6.2 g/l

BRIX

22.7°

VINIFICATION

1,18 tons were hand picked on sept 10. intensive hand-sorting performed. berries were "broken" before being whole cluster pressed, fermented with wild yeasts in neutral oak. naturally occurring malolactic fermentation. aged on the lees for 10-mos. in barrel, then 4-mos. in tank. 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. 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.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURVEY 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.

