
LIOCO

Chardonnay Hanzell
2011

AROMA

loquat, rock candy, spearmint

FLAVOR

lemon zest, yellow plum, marzipan

FOOD PAIRINGS

lemon grilled halibut, herb roasted chicken, blue crab

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.

NOTES

vintage 2011 was winemaker john raytek's first year at hanzell. for a Chardonnay winemaker—which john clearly is—having the opportunity to work in the iconic hanzell vineyard was like an art student getting the keys to picasso's studio. john did not squander this opportunity. rather he made frequent visits to the vineyard, spent ample time with hanzell's winemaker & vineyard manager, and ultimately rendered a wine of precision, place, and beauty. behind the scenes however, a little mini-drama was unfolding. this was very nearly the wine that wasn't. yields were so compromised by the extremely cold year, the estate had no fruit to sell us! not ones to take no for an answer, we cajolled, pleaded, and finally begged—until they agreed to sell us one ton. so if you're reading this tech sheet and you have some wine to sell, you're on a very. short. list. easily the white wine of the cellar in 2011.

DETAILS

vineyard: hanzell
appellation: sonoma valley
county: sonoma
winemaker: john raytek
production: 135 six packs
anticipated maturity: 2016-2030+
ph: 3.29
brix: 22.4
total acidity: 6.9 g/l
residual sugar: 0.5 g/l
alcohol: 13.5%
yield: 1.5 t/acre
clones: wente/hanzell
harvest date: 09/10/2011
bottling date: 12/2012

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