

Chardonnay 2011



La Marisma

Santa Cruz Mountains Santa Cruz

13.1 %

750™

meyer lemon, dry hay, fresh mint

loquat, brioche, preserved lemons

sautéed abalone, grilled monterey sardines, sea urchin

3.32

 $0.07 \, g/l$

1.1 tons were hand picked on oct. 22. 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.

6.7 g/l

19.8°

a southwest facing, hillside vineyard tucked into an ocean-cooled valley near the town of aptos, six miles from the pacific. mount eden selection chardonnay planted in 1998. soil type is a deep alluvial fan of sand & calcarious marine deposits with excellent drainage. reliable morning fog results in daily temperature fluctuations of 40+ degrees. pattern of fog/sun/fog ensures proper vine respiration & very even ripening.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

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