

LIOCO

Chardonnay La Marisma
2011

AROMA

meyer lemon, dry hay, fresh mint

FLAVOR

loquat, brioche, preserved lemons

FOOD PAIRINGS

sauteed abalone, grilled monterey sardines, sea urchin

VINIFICATION

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.

SITE

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.

NOTES

we've long been a fan of the wines from mount eden, whose estate way up in the santa cruz mountains has turned out some of california's longest lived chardonnays and pinot noirs. believe me when i tell you that we've asked them to sell us fruit...every year. they've not yet consented. and so the hunt began for another site in that neighborhood. a vineyard manager friend who lives down in corralitos told us about a hillside vineyard tucked into an ocean-cooled valley near the town of aptos. she explained the soil as "a deep alluvial fan of sand and calcarious marine deposits with excellent drainage. sandy soil is like a cold blooded animal--reacts instantly to the environment." the best part: this vineyard was planted with mount eden selection chardonnay (!) so we loaded up the surf gear and the road bikes and went to santa cruz for the weekend. we came home sore, sunburned, and satisfied with our new chardonnay discovery--which we aptly named "la marisma" (spanish for saltwater marsh).

DETAILS

county: sonoma
winemaker: john raytek
production: 115 six packs
anticipated maturity: 2016-2023+
ph: 3.32
brix: 19.8
total acidity: 6.7 g/l
residual sugar: 0.07 g/l
alcohol: 13.1%
yield: 2 t/acre
clones: mt. eden and clone 95
harvest dates: 10/22
bottling date: 12/2012

liocowine.com

