
LIOCO

2012 Demuth Vineyard,
Anderson Valley
Chardonnay

AROMA

tamarind, honeysuckle, Marionberry

FLAVOR

lemon honey, baf leaf, rock dust

FOOD PAIRINGS

chicken cutlets with herb sauce, grilled sand dabs

VINIFICATION

2.25 tons were hand picked on October 8. Intensive sorting performed. Whole cluster pressed. Fermented in neutral oak. Naturally occurring malolactic fermentation. Aged on the lees for 10-months in barrel, then 4-months in tank. Gentle 'clean-up' filtration prior to bottling.

SITE

A mountain top vineyard at 1600 feet looking down on the Anderson Valley. Dry-farmed, Wente Clone chardonnay planted on original rootstock (1982 axr-1). Soil type is shallow layer of clay on top of fractured rock. Intense daily temperature fluctuations of 40 degrees. Extreme climate produces late harvest dates (often weeks later than valley floor) and naturally low yields.

NOTES

This is now our sixth year at Demuth. There were some dark days, during which the grower threatened to rip up and replant the virused, low-yielding root stock. It was hard to argue the dollars and cents of this quandary. Fortunately the grower came around and hired star-vigeron Anthony Filiberti to farm it. Anthony has been treating the soil with organic compounds which make it difficult for the phylloxera to further debilitate the vines. On cue the health of the vineyard (and the yields) has improved each year. In 2012 we got a whopping 1.5 tons to the acre! Why bother? Because this late ripening, 38-year Wente clone is arguably the most soil-driven Chardonnay we produce. The wine is dominated by mineral. Not many California wines we can say that about.

DETAILS

Vineyard: Demuth
Appellation: Anderson Valley
County: Mendocino
Winemaker: John Raytek
Production: 336 six-packs
Anticipated maturity: 2016-2020
pH: 3.32
Brix: 22.73°

Total acidity: 6.7 g/l
Residual sugar: 0.1 g/l
Alcohol: 11.4
Yield: 1.5t/acre
Clones: old Wente
Harvest date: 10/8
Bottling date: 1/29/14

