



2013 Hanzell Vineyard
Sonoma Valley
Chardonnay

AROMA

beeswax, Gravenstein apple, crushed seashells

FLAVOR

key lime, miso, nectarine pit

FOOD PAIRINGS

halibut w/ herb sauce, seared scallops, roasted squash

VINIFICATION

4.16 tons hand-harvested and sorted on Aug.16 & 19. Berries were "broken" before being pressed. Fermented on wild yeasts in neutral oak casks. A slow, naturally occurring malolactic fermentation completed. Aged on lees for 12-mos.(no battonage) then settled in stainless steel for 3-months.. Cross-flow filtered prior to bottling.

SITE

A legendary estate growing chardonnay prized by collectors and connoisseurs worldwide. Situated in the Mayacamas Mountains at an elevation of 800 feet. 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

We've had the great privilege of making wine from this iconic vineyard since 2009. So that our Hanzell would show LIOCO's characteristic precision & cut, we generally made a practice of harvesting our blocks several days earlier than the estate picked. In 2012 we made the decision to pick on the same day as the estate, and Eureka! made our best Hanzell to date. It occurred to us then that this vertiginous planting of Chardonnay requires the additional hang time to telegraph its unique essence. Not the place to make a 12% alc. Chardonnay perhaps, but without question a place to make terroir-driven wine. We are pleased to report that our 2013 Hanzell benefits from the lessons learned last year. Categorically, we prefer this droughty 2013 vintage. The whites have a stop-you-in-your-tracks purity to them. This wine has an intense, mineral-accented citrus quality that builds with airing. There's a dense, bees-waxy quality to the wine that reminds us of the greatest terroirs in Meursault. We are strongly urging our clients to squirrel some away for posterity—this could easily be a 20-year Chardonnay if properly cellared.

DETAILS

Vineyards: Hanzell
Appellations: Sonoma Valley
County: Sonoma
Winemaker: John Raytek
Production: 262 cases
Anticipated maturity: 2020++
pH: 3.24
Brix: 22.8

Total acidity: 7.5 g/l
Residual sugar: 0.3 g/l
Alcohol: 13.8
Yield: 1.5 T/acre
Clones: Hanzell Clone
Harvest date: Aug.16 and 19
Bottling date: Jan. 28

