
LIOCO

2013 SoCo
Sonoma County
Chardonnay

AROMA

crushed chalk, preserved lemons, jasmine flower

FLAVOR

lemongrass, mineral, green pear

FOOD PAIRINGS

seafood paella, pickled shrimp, lemon-roasted chicken

VINIFICATION

A bountiful crop of 88.53 tons were harvested by hand, destemmed, and the berries "broken" before being pressed (the majority to stainless steel tanks, and the balance to large oak casks). Fermented on the fine lees, with no battonage for 7-months. Malolactic fermentation occurred naturally and finished completely. A gentle cross-flow filtration was performed prior to bottling.

SITE

A selection of complementary Sonoma county vineyards compose this wine, with an emphasis on the Russian River Valley, Dry Creek Valley, and Sonoma Coast AVAs. While each site is distinct, they share a common commitment to sustainable horticulture and strident farming. Our intention for this wine is to express as transparently as possible the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced chardonnays balanced by brisk acidity.

NOTES

SoCo's status as the non plus ultra of sub-\$25 California Chardonnay is the result of practiced coordination and teamwork. The wine has always delivered tremendous quality for the price, but what has taken this wine to its apex are the combined efforts of our viticulturalist Mark Neal and winemaker John Raytek. Mark, who puts 100,000 miles per year on his truck searched tirelessly until he found us better vineyard sites. Then he vigilantly managed the growers to maximize quality. John developed some proprietary cellar techniques that took this wine to the next level. We're now crushing berries before pressing, sparging the tanks to mitigate reduction, and "passing wine through wood" to season our newest barrels. Chef Raytek is in the kitchen.

This 2013 vintage surprised us all. It produced both the quality and quantity uncharacteristic of a drought year. The reds are concentrated and noticeably darker in color, while the whites finished with razor-sharp acidity. Looking back at 2012, 2013, and 2014...it looks like California is on a roll.

DETAILS

Vineyards: Oak Meadow Ranch,
Mazzera, Teac Mor
Appellations: RRV,
Dry Creek, Sonoma Coast
County: Sonoma
Winemaker: John Raytek
Production: 4500 cases
Anticipated maturity: 2015-2018
pH: 3.5
Brix: 21.5

Total acidity: 5.9 g/l
Residual sugar: 1.2 g/l
Alcohol: 13.5
Yield: 3T/acre
Clones: Wente, 4, 95, 96, 76
Harvest date: MAZ CH 8/23 and
8/29, OMR CH 9/10, TM CH 9/13,
Bottling date: May 13

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