
LIOCO

2014 La Marisma Vineyard
Santa Cruz Mountains
Chardonnay

AROMA

nectarine pit, rock salt, pomelo

FLAVOR

crushed stone, green papaya, sea urchin

FOOD PAIRINGS

grilled sardines, caviar & toast, raw spot prawns

VINIFICATION

1.37 tons hand-harvested and sorted on Sept. 3. Berries were "broken" before being pressed. Fermented on wild yeast 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 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 & calcareous 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

In the late spring of 2012 while walking the rows with viticulturalist Prudy Foxx, Matt overheard the vineyard crew speaking in Spanish about La Marisma. He innocently inquired if that was a local bar he should know about. The latino crew boss laughed and explained that la marisma was the salt water marsh at the end of the road where the boys liked to fish and drink cervesas after work. And so this vineyard without a name, became La Marisma. In 2014 we contracted the Mount Eden clone chardonnay only. None of the Dijon was taken. The resulting wine shows the character of this prized field selection--mineral, citrusy, savory.

DETAILS

Vineyards: La Marisma	Total acidity: 7 g/l
Appellations: Santa Cruz Mountains	Residual sugar: 0.5 g/l
County: Santa Cruz	Alcohol: 11.4
Winemaker: John Raytek	Yield: 2 T/acre
Production: 94 cases	Clones: Old Wente
Anticipated maturity: 2017-2024	Harvest date: 9/3/2014
pH: 3.31	Bottling date: 1/15/2016
Brix: 20.5	

