
LIOCO

2015 La Marisma Vineyard
Santa Cruz Mountains
Chardonnay

AROMA

lemon oil, sea shell, lilikoï

FLAVOR

lemon curds, bay leaf, poached pear

FOOD PAIRINGS

grilled sardines, squid ala plancha, lemon risotto

VINIFICATION

2.98 tons hand-harvested and sorted on Aug. 21. 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 our 5th vintage at La Marisma we were met with a vintage like no other we've ever seen, with historically low yields resulting from the ongoing drought. Cluster counts were down. Cluster weights were down. The normally kidney-sized Dijon clusters were miniaturized and fit in the palm of our hands. What little juice rendered from these doll-sized clusters was super charged. The 2015 La Ma is a very different beast than the lithe, just-ripe version we made in 2014. This one is a full-throttled, high-octane pleasure palace made right by the always-present SCM bolt of acidity.

DETAILS

Vineyards: La Marisma	Total acidity: 7.1 g/l
Appellations: Santa Cruz Mountains	Residual sugar: 0.6 g/l
County: Santa Cruz	Alcohol: 13.6
Winemaker: John Raytek	Yield: 1.5 T/acre
Production: 180 cases	Clones: Mount Eden
Anticipated maturity: 2017-2024	Harvest date: 8/21/2015
pH: 3.2	Bottling date: 2/1/2016
Brix: 22.6	

