
LIOCO

2016 Demuth Vineyard
Anderson Valley
Chardonnay

AROMA

chamomile, yellow plum, fennel pollen

FLAVOR

lemon curd, fenugreek, crushed stone

FOOD PAIRINGS

ham hock & white beans, sole meunière, linguini w/ clams

VINIFICATION

3.57 tons hand-harvested and sorted on Sept. 10. 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 mountain top vineyard at 1600 feet looking down on the Anderson Valley. Dry-farmed, Wente clone chardonnay planted on 1982 AXR-1 roots. 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

Matt penned a very haughty letter back in 2008 after learning the new owners had plans to rip out our beloved Chardonnay vines and replace them with Pinot Noir. It was sent without any real expectation of changing the grower's mind. What transpired in the aftermath—a complete change of course and eight additional years—was a welcomed surprise. Alas, the Demuth swan song was finally sung in 2016. The gnarled old Wente vines—which long suffered from virus and tiny yields, but which delivered profound Chardonnays—were ripped up in the spring of 2017. Pinot Noir will at last be coming up in their place. We've been working here since 2007 and each year has been different (and seldom easy). One theme prevails: a special terroir like no other. It smells and tastes like wine spun from gold and can send shivers down your spine. It's like stardust, a baptism, shaking hands with a mountain. There's river rocks and grey salt, and quinine. And lots of pleasure. If we had to pick one wine to drink at home every night of the week Demuth would be in the running. We encourage you to put a few bottles in your cellar and to partake in the final chapter of this story. Happy trails Demuth!

DETAILS

Vineyard: Demuth	Total acidity: 7.5 g/l
Appellation: Anderson Valley	Residual sugar: 0.6 g/l
County: Mendocino	Alcohol: 13.3
Winemaker: John Raytek	Yield: 1 T/acre
Production: 456 cases	Clones: Old Wente
Anticipated maturity: 2017-2025	Harvest dates: 10/9/16
pH: 3.21	Bottling date: 2/7/2018
Brix: 21.8	

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