
LIOCO

2016 *Estero*
Russian River Valley
Chardonnay

AROMA

preserved lemons, dried flowers, crushed stone

FLAVOR

pomelo, orchard fruit, marzipan

FOOD PAIRINGS

razor clams, roasted cauliflower, shrimp scampi

VINIFICATION

20 tons hand-harvested on Aug. 31, Sept. 1 & 4. Intensive sorting performed. Berries were “broken” before being pressed. Fermented on lees for 9 mos. (no battonage) in larger format neutral oak casks. Settled in stainless steel for 2 mos. A slow malolactic fermentation completed. Cross-flow filtered prior to bottling.

SITE

A selection of premier RRV vineyards compose this wine. All sites are situated 8-10 miles from the coast in gravelly loam & sandstone soils known as Goldridge. Clonal material is based on Old Wente & Clone 4. This growing region is distinguished by its complex relationship with the cold Pacific Ocean, omnipresent fog, ancient redwoods, and the Russian River itself.

NOTES

The 2016 Estero is a blend of three celebrated ranches—all of them dry-farmed and featuring derivations of the old Wente clone. Picked at low brix and fermented in entirely neutral oak puncheons, the profile of this wine is reliably crisp and pure. The graceful 2016 vintage, which benefitted from a cold, wet winter and perfect weather at flowering, gave us what may be the most crystalline whites our cellar has rendered since 2011. We cannot recommend these wines highly enough. You will find this at a number of James Beard Award-winning haunts—Miller-Union (Atlanta), Husk (Charleston), Jean-Georges (NYC), The French Laundry (Yountville).

DETAILS

Vineyard: Goldridge, Teac-Mor, Butch Cameron	Brix: 22.2
Appellation: Russian River Valley	Total acidity: 6.6 g/l
County: Sonoma	Residual sugar: 0.4 g/l
Winemaker: John Raytek	Alcohol: 12.9%
Production: 501 cases	Yield: 3-4 T/acre
Anticipated maturity: 2017-2022	Clones: Wente, Clone 4
pH: 3.4	Harvest dates: 8/31, 9/1, 9/4
	Bottling date: 8/3/2017

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