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2016 SoCo  
Sonoma County  
Chardonnay

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**AROMA**

lemon curd, chamomile, yellow apple

**FLAVOR**

fenugreek, fennel bulb, talc, yuzu

**FOOD PAIRINGS**

curried mussels, Spanish tortilla, cauliflower gratin

**VINIFICATION**

The fruit was hand-harvested, destemmed, and the berries "broken" before being pressed to stainless steel tanks. Fermented on the fine lees, with no battonage for 8-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. While each site is distinct, they share a common commitment to sustainable horticulture and strident farming. Our intention for this wine is to express the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced chardonnays balanced by brisk acidity.

**NOTES**

It finally rained in 2016. It rained all the way through the Spring. The parched California soils were recharged, and the vines got the drink they'd been longing for. We had fine weather at flowering and fruit set returned to near-normal levels. Despite a good looking crop, the clusters were small with a lot of shot berries (shatter) resulting in deeply concentrated wines. The fruit sourcing for SoCo has never been more dialed in—some Biodynamic Clone 96 from a fog-catching site near the Laguna de Santa Rosa; some Clone 4 from John Balletto's wind-swept vineyard near Littorai's estate; and the balance from our friends at Chez Stuhlmuller—45-year old Wente planted in gravelly soils on the banks of the Russian River. Parting thought: all three of these vineyard sources go into \$40 wines produced by other wineries. At \$22, this LIOCO Sonoma County Chardonnay presents a value without peers.

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**DETAILS**

Vineyards: Goldridge, Teac Mor, and Stuhlmuller  
Appellations: Sonoma County  
County: Sonoma  
Winemaker: John Raytek  
Production: 6461 cases  
Anticipated maturity: 2017-2020  
pH: 3.41

Brix: 22.7  
Total acidity: 7.3 g/l  
Residual sugar: 0.3 g/l  
Alcohol: 13.7  
Yield: 3-5 T/acre  
Clones: 4, 96, Wente  
Harvest date: 8/18, 8/20, 8/27, 9/7  
Bottling date: May 10

