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# LICO

2018 SoCo  
Sonoma County  
Chardonnay

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## AROMA

Bartlett pear, bay laurel, seashell

## FLAVOR

lemon drops, tomato leaf, fennel pollen

## FOOD PAIRINGS

tuna melt, clam pizza, chicken Caesar

## VINIFICATION

The fruit was hand-harvested, destemmed, and the berries broken before being pressed (the majority to stainless steel tanks, and the balance to large neutral oak casks). 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. While each site is distinct, they share a common commitment to sustainable horiculture 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 rained hard and long throughout the spring of 2018. It was still cold and wet in May! Budbreak was thusly delayed, but at once the rain stopped and the plants flowered (prodigiously) and set a record-size crop. The summer of 2018 was remarkably cool, absent those pesky high-pressure heat events we saw in 2017. And it continued into the fall--dry, cool, sunny weather. We found ourselves picking vineyards 3-4 weeks later than we had the previous year, resulting in wines with brilliant acidic structure, ripe tannins, and bursting with flavor. There are notes in this wine not seen since 2011--things like green herbs and night-blooming jasmine flowers. It's been said around Sonoma County water coolers that 2018 could be the vintage of our careers as vintners...

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## DETAILS

Vineyards: Stuhlmuller, Teac-Mor, Burnside  
Appellations: Sonoma County  
County: Sonoma  
Winemaker: Drew Huffine  
Production: 7910 cases  
Anticipated maturity: 2019-2022  
pH: 3.37

Brix: 22.2  
Total acidity: 6.0 g/l  
Residual sugar: 0.6 g/l  
Alcohol: 13.5  
Yield: 3-4 T/acre  
Clones: Wente, 4, 95  
Harvest date: 9/12, 9/13, 9/15, 9/17, 9/25, 10/13  
Bottling date: 5/20/19 - 5/24/19

