
LIOCO

2019 La Marisma Vineyard
Santa Cruz Mountains
Chardonnay

AROMA

preserved lemon, paraffin, petrol

FLAVOR

finger limes, quinine, juniper

FOOD PAIRINGS

steamed clams, lemon-braised chicken thighs, oysters Rockefeller

VINIFICATION

1.32 tons hand-harvested on Sept 20th. Clones 95 and 96 fermented together on wild yeasts in neutral oak barrique and 500L puncheon, finishing a slow malolactic fermentation. Aged in barrel sur lie for 10 months, before racking to steel for six more months of anaerobic aging.

SITE

A southwest-facing, hillside vineyard tucked into an ocean-cooled valley near the town of Aptos, six miles from the Pacific. Clones 95 and 96 planted in 1998. Soil type is a deep alluvial fan of sand and 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 and very even ripening.

NOTES

There's a seasonal stream that runs through this property in Corralitos. It meets up with a brackish marsh and eventually runs out into the Monterey Bay. We named our blocks here after this transitional wilderness area—La Marisma means "salt water marsh" in Spanish. We've often said how marginal this zone is and to be fair it is the coldest place we purchase grapes. As such these vines pushing out of nutrient deficient white sand struggle to ripen. Harvest dates are late—often in late Sept/early October resulting in wines with excellent bone structure (high acid / low pH) but also packed with flavor. A scant 1.32 tons picked out clean on Sept 20th. and traveled by reefer back to our winery in Santa Rosa. The resulting wine delivers all the "La Ma" hits we've come to love—the finger lime, the quinine, the lillikoi flower, and the sea shell qualities that make us want to slurp down some local oysters.

DETAILS

Vineyards: La Marisma	pH: 3.2
Appellations: Santa Cruz Mountains	Brix: 22.0
County: Santa Cruz	Total Acidity: 7.4 g/L
Winemaker: Drew Huffine	Residual Sugar: 0.4 g/L
Production: 93 cases	Alcohol: 13.3%
Anticipated Maturity: 2022-2027	Yield: 2 T/acre
	Clones: Dijon 95 + 96
	Harvest Date: 9/18/2019
	Bottling Date: 1/21/2021

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