



**2019 Tidal Break  
Russian River Valley  
Chardonnay**

**AROMA**

brie rind, lilac, underripe pear

**FLAVOR**

golden apple, seashell, cilantro

**FOOD PAIRINGS**

crab Louie, scallop crudo, lemon thyme risotto

**VINIFICATION**

1.82 tons hand-harvested on Sept. 13. Clones 4 and 76 fermented separately on wild yeasts in neutral oak barriques and puncheon, completing a slow malolactic fermentation. Aged in barrel for 10 months, before racking to steel for six more months of anaerobic aging.

**SITE**

A deep coastal site in the lee of a forbidden Buddhist monastery. Sits at 700-800ft between the first and second ridge, three miles from the Pacific on an active seismic fault. Soil is strewn with luminescent blue volcanic rock and sandstone. Steep and angular with multiple aspects—all of them lashed by fog and ocean-born wind. Clones 76 and 4 planted in 1999 and farmed Certified Sustainable.

**NOTES**

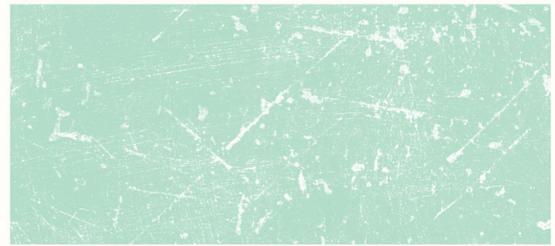
This far coast vineyard sits in the lee of a forbidden Buddhist monastery, just to the North of the Hirsch Vineyard. It is a series of undulating slopes full of luminescent blue volcanic rock, mixed with shale and sandstone. This area is seismic and still very much on the move. The North American plate is colliding with the San Andreas Fault creating an uplift soil that is unique in all the world, and well suited for viticulture. The precipitous slopes require a big labor crew who render all the Certified Sustainable farming work by-hand. The wine was a hell child in the cellar—reductive, stuck ferment (!), restarted, slow to complete malo—but once bottled has bloomed into one of our favorite chardonnays we have ever produced. Razor sharp with 3.1 pH is reminds us...dare I say...like the wines we drink from Chablis. Going to be fun to track this one in the cellar.

**DETAILS**

Vineyard: Tidal Break	pH: 3.10
Appellation: Sonoma Coast	Brix: 22.0°
County: Sonoma	Total acidity: 7.7 g/l
Winemaker: Drew Huffine	Residual sugar: 0.1 g/l
Production: 120 cases	Alcohol: 13.4%
Anticipated maturity: 2023-2028	Yield: 4 T/acre
	Clones: 4 & 76
	Harvest dates: 9/13/2019
	Bottling date: 1/27/2021



**Chardonnay  
2019**



**VINEYARD**  
Tidal Break

**APPELLATION**  
Sonoma Coast

**COUNTY**  
Sonoma

**ALCOHOL BY VOLUME**  
13.4%

**VOLUME**  
750<sup>ML</sup>

**AROMA**  
lilac,  
brie rind,  
underripe pear

**FLAVOR**  
golden apple,  
seashell,  
cilantro

**FOOD PAIRINGS**  
crab Louie,  
scallop crudo,  
lemon thyme risotto

**PH BALANCE**  
3.1

**RESIDUAL SUGAR**  
0.1 g/l

**VINIFICATION**

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**TOTAL ACIDITY**  
7.7 g/l

**BRIX**  
22.0°

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**PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.**

**CONTAINS SULFITES**

**LIOCOWINE.COM**

**GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.**



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