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# LIOCO

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2020 *Estero*  
Russian River Valley  
Chardonnay

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## AROMA

lemon curd, wet sand, chamomile

## FLAVOR

lemon drops, clover honey, wild herbs

## FOOD PAIRINGS

creamy white beans, chicken paillard, hamachi crudo

## VINIFICATION

11.6 tons hand-harvested between Sept. 6-25. Berries were destemmed and gently crushed before going to press. All lots fermented and aged separately for 10 months in 600L neutral oak puncheons, before being racked off the lees to steel for an additional 6 months. A slow malolactic fermentation completed. Cross-flow filtered prior to bottling.

## SITE

This wine is made from a selection of our favorite Russian River vineyards. All sites are situated 10-15 miles from the coast, with gravelly loam + sandstone soils planted to Clone 4, Dijon 95 + 96, and Curtis clone. This growing region is distinguished by its complex relationship with the cold Pacific Ocean, omnipresent fog, ancient redwoods, + the Russian River itself.

## NOTES

The challenges in the 2020 vintage were formidable but not impossible. Pandemic aside, it was the widespread fires that necessitated loose knees. Several of our vineyards were exposed to periods of hazy air from fires in neighboring counties. The distance from these fires ultimately proved to be the saving grace. The lab kept sending us back clean samples, and theories emerged about vineyards being relatively safe provided the fires originated far away. To be extra cautious, we tested every load of fruit and employed winemaking protocols honed in the 2008 fire vintage. Early harvest dates, light pressings, multiple rackings to clarify the juice. The untold story of 2020 is about the dramatic drought-concentration of the wines. Tiny crop, hot/dry year, miniaturized clusters, and conservative winemaking that produced very low juice yields, and remarkably flavor dense wines.

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## DETAILS

Vineyard: Occidental, Burnside Rd, Piner, Casa Seca	pH: 3.2 Brix: 21.6°
Appellation: Russian River Valley	Total acidity: 6.5 g/l
County: Sonoma	Residual sugar: 0.1 g/l
Winemaker: Drew Huffine	Alcohol: 13.0%
Production: 2236 cases	Yield: 1-3 T/acre
Anticipated maturity: 2021-2026	Clones: Clone 4, Curtis, Dijon 95, 96
	Harvest dates: Sept 6-25
	Bottling date: 8/6/21

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