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# LIOCO

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2021 Skycrest Vineyard  
Anderson Valley  
Chardonnay

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## AROMA

Spring pear, magnolia flower, petrichor

## FLAVOR

Meyer lemon, tamarind, fresh tarragon

## FOOD PAIRINGS

scalloped potatoes, steamer clams with drawn butter,  
panko-fried chicken

## VINIFICATION

2.03 tons hand-harvested on Sept 9th (Clone 72) and Sept 21 (Clone 4). Clones 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. Bottled without fining or filtration.

## SITE

This elusive vineyard is pitched along a series of ridge lines at 2500' in the bucolic Anderson Valley, 20mi. from the coast. Its tough mountainous soils range from grey shale to decomposed sandstone with veins of quartz crystal. The clonal material differs by block—this wine is a blend of clone 72, planted in 2011, and clone 4, planted in 2006. This eastern edge of the valley is subject to extreme temperature swings, late flowering, and naturally low yields.

## NOTES

Skycrest is one of the more exciting vineyard discoveries our cellar has enjoyed in recent years. Pushing out of fractured grey shale, the vineyard on the Northern ridge lines above the town of Boonville ripens 2-3 weeks later than the rest of the valley. It's constantly in the wind making flowering difficult, berries small, and yields low. We selected two distinctive blocks here—one planted to old Wente Clone 72, the other to Clone 4. The C-72 provides the pleasure and the C-4 the tension! This racy mountain Chardonnay has great energy and drive. It's unlike any wine we have ever produced and seems to amplify the cool sunshine, forest, and proximate sea. There are alpine notes in the wine—pine needle and lemon verbena and pulverized rock. Sara has been pairing it with white sea bass smeared with miso butter, and steamed in a cabbage leaf.

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## DETAILS

Vineyard: Skycrest	pH: 3.19
Appellations: Anderson Valley	Brix: 21.0°
County: Mendocino	Total acidity: 7.1 g/L
Winemaker: Drew Huffine	Residual sugar: 0.6 g/L
Production: 139 cases	Alcohol: 13.1%
Anticipated maturity: 2024-2030+	Yield: 1.5 T/acre
	Clones: 4, 72
	Harvest date: 9/9/21-9/21/22
	Bottling date: 2/14

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