2022 CHARDONNAY SONOMA COUNTY 13.0% ALC BY VOL

FERNMENT WARNING: (1) ACCORDING TO THE (GEON GENERAL, WOMEN SHOULD NOT DRINN OHOLD ENVERASES DURING PREAAMON, AUSE OF THE RISK OF BIRTH DEFECTS CONSUMPTION OF ALCOHOLIC BEVERAGEE AIRS YOUR ABILITY TO DRIVE A CAR OR OPEANT ANIREY, AND MAY CAUSE HEALTH PROBLEMS

AROMA

tangerine oil, fresh fennel frond, shale FLAVOR lemon custard, river stone, fresh thyme FOOD PAIRINGS chicken paillard, fried fish sandwich, cauliflower gratin

VINIFICATION

The fruit was hand-picked from Sept 1-12, and the berries broken or foot tread before being pressed. The majority of the juice was fermented in stainless steel tanks, and the balance in neutral oak puncheons, where they remained for 6-mo. before racking. 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 horticulture and strident farming. Our intention is to express the unique character of this region. Warm days/cool nights, oceanic fog, ancient forests and river valleys yield nuanced Chardonnays balanced by brisk acidity.

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CONTAINS SULFITES



750^{ml}