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# LIOCO

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2021 Kimari Vineyard  
Santa Cruz Mountains  
Chardonnay

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## AROMA

lemon curds, cotton blossom, wet sand

## FLAVOR

lemongrass, cracked coriander, Himalayan rock salt

## FOOD PAIRINGS

lemon saffron risotto, fried Haddock sandwich, cauliflower soup

## VINIFICATION

1.78 tons hand-harvested on Sept 24. Fruit was crushed, pressed, and fermented on wild yeasts in 500L neutral oak puncheons, completing a slow malolactic fermentation. Aged in barrel for 10 months, before racking to steel for six additional months of anaerobic aging.

## SITE

This choice little "home vineyard" is tucked into a fog-choked valley four miles from the cold Pacific Ocean. It grows on colluvial soils of golden sand and calcareous deposits. Clonal material is Old Wente, planted in the mid-1980s at <600ft. elevation. This uniquely temperate region is defined by its relationship to the sea, reliable fog, and coastal redwoods. The vineyard was recently acquired by the Novick family and is managed by local legend, Prudy Foxx.

## NOTES

This sweet little home vineyard in Aptos-Corralitos is now under new ownership. Kim and Air Novick, and their star viticulturalist (and LIOCO conspirator) Prudy Foxx, are making all the right moves. Amending depleted soil, trimming back the encroaching forest, converting everything to biodynamic farming. They have even planted a vine nursery and plan to do selection massale. Their 1970s planting of dry-farmed, old Wente Chardonnay is one of the oldest plantings in the SCM AVA and preserving these old vines is well worth the efforts. There are few places as difficult to farm organically as a damp site 4-miles from a restless sea. It will seemingly always be a race to achieve ripeness here before the botrytis sets in, but tasting the last couple of vintages of this wine determines us. This wine is all about laser beams.

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## DETAILS

Vineyard: Kimari Vineyard	pH: 3.15
Appellation: Santa Cruz Mountains	Brix: 21.4°
County: Santa Cruz Mountains	Total acidity: 8.2 g/l
Winemaker: Drew Huffine	Residual sugar: 0.2 g/l
Production: 102 cases	Alcohol: 13.4%
Anticipated maturity: 2024-2030+	Yield: 1.5 T/acre
	Clones: Old Wente
	Harvest dates: 9/24
	Bottling date: 2/14

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