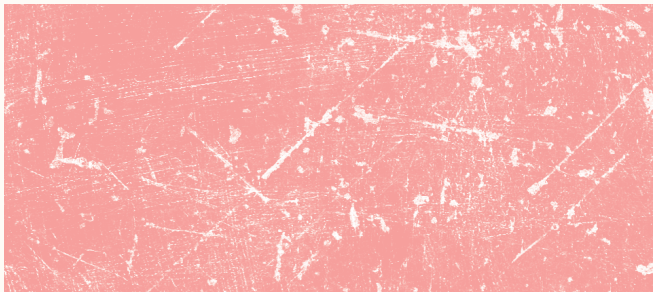


# LIOCO

## Chardonnay 2022



VINEYARD  
Casa Seca

APPELLATION  
Russian River Valley

COUNTY  
Sonoma

ALCOHOL BY VOLUME  
13.3%

VOLUME  
750<sup>ML</sup>

AROMA  
bayleaf,  
honeysuckle,  
bruised apple

FLAVOR  
brioche,  
cardamom,  
orange marmalade

FOOD PAIRINGS  
cacio e pepe,  
croque monsieur,  
shrimp & grits

PH BALANCE  
3.27

RESIDUAL SUGAR  
0.4 g/l

TOTAL ACIDITY  
7.0 g/l

BRIX  
21.9°

VINIFICATION  
3.8 T hand-harvested on Sep 5<sup>th</sup>. Fruit was crushed, pressed, and fermented on native yeasts in neutral oak barriques and puncheons. The wine completed a spontaneous malolactic fermentation, and aged in barrel for 10 mos. Racked to steel for an additional 6 mos of anaerobic aging. Bottled unfinned/unfiltered.

SITE  
A former apple packing ranch situated in the heart of the Russian River Valley, about 13mi from the coast at just under 200ft elevation. Casa Seca refers to the turn-of-the-century apple kiln (or dry house) still standing on the property. Planted in 1988 with 3 unique Wente clones on AXR-1 rootstock; our block features the rare Curtis clone which ripens slowly, produces smaller clusters, and holds its acid. Soil is a sandy/clay/loam mixture known as Goldridge. Dry-farmed by the ever-thoughtful Eva Dehlinger.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA  
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CA CRV

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.

