

LIOCO

Chardonnay 2022



VINEYARD
Skycrest

APPELLATION
Anderson Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
12.5%

VOLUME
750^{ML}

AROMA

loquat,
pomelo,
geranium

FLAVOR

sesame,
rosemary,
lemon curd

FOOD PAIRINGS

fried clams,
saffron risotto,
rockfish sandwich

PH BALANCE

3.5

RESIDUAL SUGAR

0.1 g/l

TOTAL ACIDITY

6.0 g/l

BRIX

21.0°

VINIFICATION

2.3 T hand-harvested on Oct 5th.
Chardonnay clones 4 + 72 (Wente)
fermented separately on native yeasts
in neutral barriques & 600L puncheons.
The wine completed a spontaneous
malolactic fermentation, and was aged
in barrel for 10 mos. Racked to steel for
an additional 6 mos of anaerobic aging.
Bottled unfinned/unfiltered.

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.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

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.

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