

AROMA

yellow pear, sake, millet

FLAVOR

dragon fruit, fennel bulb, seaweed

FOOD PAIRINGS

caviar bumps, shrimp cocktail

VINIFICATION

1.83 tons of Wente Clone Chardonnay was harvested early the AM on 9/29. The fruit was whole cluster pressed and intentionally oxidized before beginning a cold fermentation on native yeasts. Transferred to champagne glass in early December and disgorged in March of 2024.

SITE

Hall Road vineyard lies on the Southwestern edges of the cold and low lying laguna of the Russian River, just north of the town of Sebastopol. Farmed and owned by Hugh Reimers, this cold region grows Chardonnay with that perfect balance of acid and fruit just right for sparkling wines.

NOTES

This is a story about making lemonade from lemons. Or...Pet Nat from underripe grapes. During a midnight pick at the peak of harvest, a worn down crew picked the wrong block of Chardonnay from one of our sources in the RRV. They were supposed to pick our block of Clone 4, sitting at 22 brix. They errantly picked a neighboring block of Wente Clone lagging behind at 19 brix. Too lean even by LIOCO standards. What to do? Turn it into Pet-Nat. We raised this bright, lemon-driven wine in old barrels until it was nearly dry, then transferred it with all the fine lees into champagne glass in early December. We disgorged it in March of 2024 and were delighted to find a very dry, very effervescent white wine. So many Pet Nats are funky or murky or both. This is neither. This is LIOCO Pet Nat. And it will likely be gone by the time you finishing reading th...

DETAILS

Vineyard: Hall Road
Appellation: Russian River
County: Sonoma
Winemaker: Drew Huffine
Production: 121 cases
Anticipated maturity: 2024

pH: 3.15
Brix: 19.1°
Total acidity: 7.0 g/l
Residual sugar: 0.5 g/l
Alcohol: 12.5%
Yield: 5 T/acre
Clones: Wente
Harvest dates: 9/29/23
Date of Disgorgement: 7/2

