

The background of the entire page is a yellow topographic map with dark blue contour lines. The map shows various elevations and valleys, typical of a wine region's terrain.

LIOCO

2023
CHARDONNAY
SONOMA COUNTY
12.5% ALC BY VOL

AROMA

lemon blossom, orchard fruits, crushed stone

FLAVOR

mineral, pomelo, white tea

FOOD PAIRINGS

fish & chips, fresh oysters, shrimp Scampi

VINIFICATION

The fruit was hand-harvested in early October, destemmed, and foot tread before being pressed. The majority of the juice was fermented in stainless steel tanks, the balance in neutral oak puncheons where they remained (no battonage) for 6 mos before racking. A gentle cross-flow filtration was performed prior to bottling.

SITE

This wine is composed of several vineyards, all in the cooler, western regions of Sonoma County. While each site is distinct, they share a common commitment to sustainable horticulture and strident farming. Our intention for this wine is to express the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced Chardonnays balanced by brisk acidity.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

750ml

CACRV

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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