

LIOCO

Chardonnay 2018



VINEYARD

Howard Family

APPELLATION

Santa Cruz Mountains Santa Cruz

COUNTY

ALCOHOL BY VOLUME

13.6%

VOLUME

750^{ML}

AROMA

chalk,
starfruit,
green papaya

FLAVOR

pineapple rind,
crushed stone,
pain au levain

FOOD PAIRINGS

ham + gruyère
bread pudding,
scaloped potatoes,
tuna fish salad w/
sesame oil

PH BALANCE

3.34

RESIDUAL SUGAR

0.5 g/l

TOTAL ACIDITY

6.8 g/l

BRUX

22.2°

VINIFICATION

1.02 tons hand-harvested on Sept. 22.
Fermented on wild yeasts in neutral oak
barriques and puncheons, with a slow
malolactic fermentation completing.
Aged on lees in barrel for 11 months,
then racked to steel for five more
months of anaerobic aging.
Cross-flow-filtered prior to bottling.

SITE

This choice little "home vineyard" is tucked into a fog-choked valley 4-miles from the cold Pacific Ocean. It grows on colluvial soils of golden sand + calcareous deposits. Clonal material is Old Wente planted in the early 1970s. This uniquely temperate region is defined by its relationship to the sea, reliable fog, and coastal redwoods.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

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.

