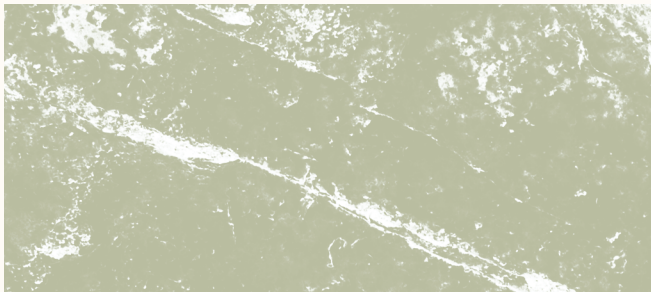


# LIOCO

## Chardonnay 2018



VINEYARD  
La Marisma

APPELLATION  
Santa Cruz Mountains

COUNTY  
Santa Cruz

ALCOHOL BY VOLUME  
13.2%

VOLUME  
750<sup>ML</sup>

AROMA  
hyacinth,  
white guava,  
lime curd

FLAVOR  
jasmine,  
pomelo,  
mineral

FOOD PAIRINGS  
smoked mackerel  
rillettes,  
cacio e pepe,  
miso baked cod

### SITE

A southwest-facing, hillside vineyard tucked into an ocean-cooled valley near the town of Aptos, six miles from the Pacific. Clones 95 and 96 planted in 1998. Soil type is a deep alluvial fan of sand and calcareous marine deposits with excellent drainage. Reliable morning fog results in daily temperature fluctuations of 40+ degrees. Pattern of fog/sun/fog ensures proper vine respiration and very even ripening.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

### PH BALANCE

3.25

### RESIDUAL SUGAR

0.5 g/l

### TOTAL ACIDITY

7.2 g/l

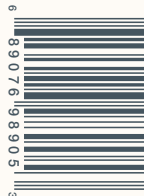
### BRIX

21.5°

### VINIFICATION

3.5 tons hand-harvested on Sept. 25. 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.

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.



LIOCOWINE.COM