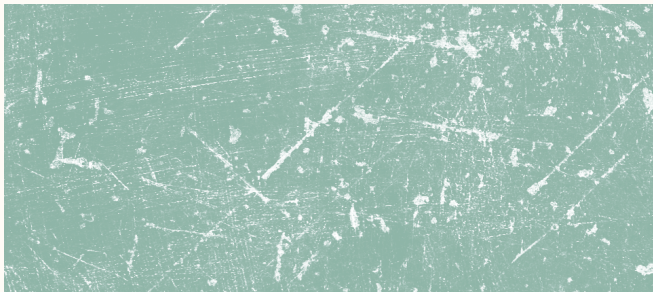


LIOCO

Chardonnay 2018



Las Arenas

APPELLATION COUNTY
Santa Cruz Mountains Santa Cruz

ALCOHOL BY VOLUME VOLUME
13.7% 750^{ML}

AROMA
brioche,
wet stone,
apple compote

FLAVOR
slate,
golden kiwi,
green pear

FOOD PAIRINGS
roasted chicken w/
preserved lemon,
Hamachi Kama,
cauliflower gratin

SITE

This wine is composed of 3 perfectly situated, low-elevation vineyards (~600 feet) located 4-6 miles from the Pacific Ocean. The soils are colluvial—predominantly sand + calcareous deposits. Clonal material includes Dijon + older field selections such as Wente. 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

PH BALANCE TOTAL ACIDITY
3.27 7.1 g/l
RESIDUAL SUGAR BRIX
0.7 g/l 22.2°

VINIFICATION

8.2 tons harvested between Sept. 22 - 29. All vineyards fermented separately in neutral oak barrels, using both wild and cultured yeasts, completing malolactic fermentation. 11 months in barrel before blending and racking into steel to settle and age for five more months. Cross-flow filtered prior to bottling.

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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.

