

LIOCO

Chardonnay 2018



VINEYARD
Skycrest

APPELLATION
Anderson Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
12.9%

VOLUME
750^{ML}

AROMA
pineapple,
matchstick,
white flower

FLAVOR
quartz,
lemon drops,
underripe peach

FOOD PAIRINGS
potato chips w/
crema + caviar,
Taleggio frittata,
seared scallops
with lime zest

SITE
This elusive vineyard is pitched along a series of ridge lines at 2500' in bucolic Anderson Valley. Its tough mountainous soils range from grey shale to decomposed sandstone with veins of quartz crystal. The clonal material differs by block—this wine is a blend of Clones 72 + 4. This eastern edge of the valley is subject to extreme temperature swings, late flowering, and naturally low yields.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

PH BALANCE
3.35
RESIDUAL SUGAR
0.6 g/l

VINIFICATION

3.36 tons hand-harvested on Sept. 21 and Oct. 18. Fermented on wild yeasts in neutral oak barriques and puncheons. A slow, natural malolactic fermentation completed. Aged in barrel for 11 months, before racking to steel for five more months of anaerobic aging. Cross-flow-filtered prior to bottling.

TOTAL ACIDITY
6.5 g/l
BRIX
21.5°

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.

