
LIOCO

2018 Skycrest Vineyard
Anderson Valley
Chardonnay

AROMA

pineapple, matchstick, white flower

FLAVOR

lemon drops, quartz, underripe peach

FOOD PAIRINGS

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

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.

SITE

This elusive vineyard is pitched along a series of ridge lines at 2500' in the middle of the 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.

NOTES

Perched atop the Northern range above Highway 128 sits the hidden (and aptly-named) Skycrest Vineyard. It was not planted with the idea of visitors in mind. As the name infers, Skycrest is a high elevation site at 2500 feet. As the eagle flies, it is close to our now-fallen Demuth Chardonnay site, but sits nearly 1000 feet higher on fractured grey shale soils. The vineyard blooms and ripens about 2 weeks later than the rest of the valley. It's constantly in the wind—making flowering difficult, yields low, berries small, grape skins thick. We selected two distinctive blocks here—one planted to an old Wente clone, the other to clone 4 (a “grower's clone” known for big heavy clusters and higher yields, though neither occur up here). We were planning to keep them separate and bottle two cuvées, but just as we found at Kiser Vineyard, the best wine was the blend of the two lots. This 2018 Skycrest will silence any Anderson Valley Chardonnay doubters with striking balance that amplifies the cool sunshine, forest, and sea.

DETAILS

Vineyard: Skycrest	Total acidity: 6.5 g/L
Appellations: Anderson Valley	Residual sugar: 0.6 g/L
County: Mendocino	Alcohol: 12.9%
Winemaker: Drew Huffine	Yield: 3.5 T/acre
Production: 234 cases	Clones: 4, 76
Anticipated maturity: 2020-2026	Harvest date: 9/21/2018, 10/18/18
pH: 3.35	Bottling date: 2/4/2019
Brix: 21.5°	

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