

LIOCO

Chardonnay
Sonoma County

2018

ALC. BY VOL. 13.5%

AROMA

Bartlett pear, bay laurel, sea shell

FLAVOR

lemon drops, tomato leaf, fennel pollen

FOOD PAIRINGS

tuna melt, clam pizza, chicken Caesar

VINIFICATION

The fruit was hand-harvested, destemmed, and the berries "broken" before being pressed (the majority to stainless steel tanks, and the balance to large oak casks). Fermented on the fine lees, with no battonage for 8-months. Malolactic fermentation occurred naturally and finished completely. A gentle cross-flow filtration was performed prior to bottling.

SITE

A selection of complementary Sonoma county vineyards compose this wine. While each site is distinct, they share a common commitment to sustainable horticulture and strident farming. Our intention for this wine is to express the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced chardonnays balanced by brisk acidity.

PRODUCED BY LIOCO. BOTTLED BY LAGUNA OAKS, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

750^{ml}

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.

