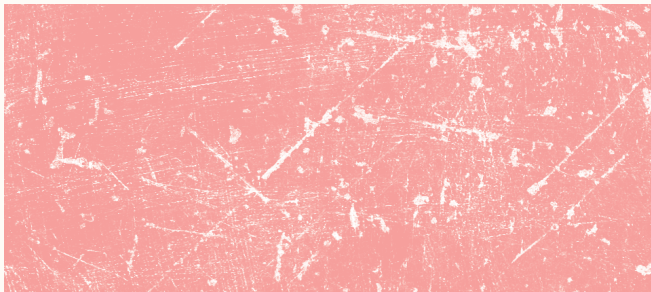


# LIOCO

## Chardonnay 2019



### VINEYARD

Casa Seca

### APPELLATION

Russian River Valley

### COUNTY

Sonoma

### ALCOHOL BY VOLUME

13.2%

### VOLUME

750<sup>ML</sup>

### AROMA

flint,  
kiwi skin,  
graham cracker

### FLAVOR

mineral,  
tangerine,  
toasted almond

### FOOD PAIRINGS

grilled lobster tail,  
linguine con vongole,  
gruyere + caramelized  
onion frittata

### SITE

A former apple packing ranch situated in the heart of the Russian River Valley, about 13mi from the coast at just under 200ft elevation. Casa Seca refers to the turn-of-the-century apple kiln (or dry house) still standing on the property. Planted in 1988 with 3 unique Wente clones on AXR-1 rootstock; our block features the rare Curtis clone which ripens slowly, produces smaller clusters, and holds its acid. Soil is a sandy/clay/loam mixture known as Goldridge. Dry-farmed by the ever-thoughtful Eva Dehlinger.

**PRODUCED AND BOTTLED BY** LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

### PH BALANCE

3.2

### RESIDUAL SUGAR

0.1 g/l

### TOTAL ACIDITY

7.1 g/l

### BRIX

21.3°

### VINIFICATION

1.85 tons hand-harvested on Sept. 13. Fermented on wild yeasts in neutral oak barriques and puncheons, completing a slow malolactic fermentation. Aged in barrel for 10 months, before racking to steel for six more months of anaerobic aging. Bottled without fining or filtration.

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.

