
LIOCO

2019 *Estero*
Russian River Valley
Chardonnay

AROMA

honeycomb, wet sand, lemon oil

FLAVOR

baked apple, almond, Meyer lemon

FOOD PAIRINGS

shrimp shumai, eggs benedict, boudin blanc

VINIFICATION

11.6 tons hand-harvested between Sept. 6-25. Berries were destemmed and gently crushed before going to press. All lots fermented and aged separately for six months in 600L neutral oak puncheons, before being racked off the lees to steel for one more month. A slow malolactic fermentation completed. Cross-flow filtered prior to bottling.

SITE

This wine is made from a selection of our favorite Russian River vineyards. All sites are situated 10-15 miles from the coast, with gravelly loam + sandstone soils planted to Clone 4, Dijon 95 + 96, and Curtis clone. This growing region is distinguished by its complex relationship with the cold Pacific Ocean, omnipresent fog, ancient redwoods, + the Russian River itself.

NOTES

We scaled production of this wine way back in this superlative, but significantly smaller 2019 vintage. We also treated this wine to a few barrels of our new RRV vineyard designate, Casa Seca which is a magic, old vine Wente site next door to Kistler, thoughtfully farmed by the Dehlinger family. This primary vineyard source of *Estero* has long been the Teac Mor Vineyard, which our bohemian friend Steven Moore farms regeneratively (a system of farming practices that increases biodiversity, enriches soils, improves watersheds, and enhances ecosystems). His vines are rooted in some very old, complex soils of volcanic ash, river stones, loam, and clay. To hear Steven speak of the geological drama that played out in this valley millions of years ago is to better understand why the wines from his ranch are so characterful. This 2019 *Estero* which benefits from two distinctive sites, is a more complex wine than the 2018. And there's too little of it!

DETAILS

Vineyard: Piner, Occidental, Teac-Mor, Burnside	pH: 3.2 Brix: 21.1
Appellation: Russian River Valley	Total acidity: 7.8 g/l
County: Sonoma	Residual sugar: 0.4 g/l
Winemaker: Drew Huffine	Alcohol: 13.0%
Production: 239 cases	Yield: 3 T/acre
Anticipated maturity: 2022	Clones: Clone 4, Dijon 96, Dijon 96
	Harvest dates: 8/22-9/14
	Bottling date: 2/26/2021

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