

LIOCO

Chardonnay 2019



VINEYARD
Howard Family

APPELLATION
Santa Cruz Mountains Santa Cruz

ALCOHOL BY VOLUME
13.4%

VOLUME
750^{ML}

AROMA
ginger root,
buddha's hand,
oyster shell

FLAVOR
yuzu,
lemon oil,
crushed quartz

FOOD PAIRINGS
kale caesar,
shrimp + grits,
cauliflower gratin

SITE

This choice little "home vineyard" is tucked into a fog-choked valley four miles from the cold Pacific Ocean. It grows on colluvial soils of golden sand and calcareous deposits. Clonal material is Old Wente, planted in the mid-1980s at <600ft elevation. This uniquely temperate region is defined by its relationship to the sea, reliable fog, and coastal redwoods.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

PH BALANCE
3.26
RESIDUAL SUGAR
0.5 g/l

VINIFICATION

1.01 tons hand-harvested on September 20. Fermented on wild yeasts in 500L neutral oak puncheon, completing a slow malolactic fermentation. Aged in barrel for 10 months, before racking to steel for six more months of anaerobic aging.

TOTAL ACIDITY
7.2 g/l
BRIX
21.8°

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.

