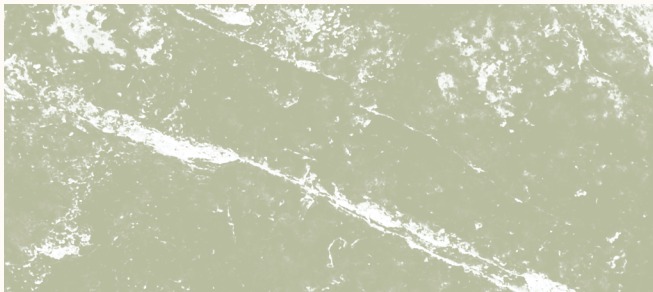


# LIOCO

## Chardonnay 2019



### VINEYARD

La Marisma

### APPELLATION

Santa Cruz Mountains

### COUNTY

Santa Cruz

### ALCOHOL BY VOLUME

13.3%

### VOLUME

750<sup>ML</sup>

### AROMA

preserved lime,  
lemongrass,  
petrichor

### FLAVOR

kiwi,  
saline,  
juniper

### FOOD PAIRINGS

steamed clams,  
lemon-braised  
chicken thighs,  
oysters Rockefeller

### PH BALANCE

3.2

### RESIDUAL SUGAR

0.4 g/l

### TOTAL ACIDITY

7.4 g/l

### BRIX

22.0°

### VINIFICATION

1.32 tons hand-harvested on Sept. 20. Clones 95 and 96 fermented together on wild yeasts in neutral oak brique and 500L puncheon, finishing a slow malolactic fermentation. Aged in barrel sur lie for 10 months, before racking to steel for six more months of anaerobic aging.

### SITE

A southwest-facing, hillside vineyard tucked into an ocean-cooled valley near the town of Aptos, six miles from the Pacific. Clones 95 and 96 planted in 1998. Soil type is a deep alluvial fan of sand and calcareous marine deposits with excellent drainage. Reliable morning fog at 620ft above sea level results in daily temperature fluctuations of 40+ degrees. Pattern of fog/sun/fog ensures proper vine respiration and very even ripening.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

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.

