

LIOCO

Chardonnay 2019



Las Arenas

APPELLATION COUNTY
Santa Cruz Mountains Santa Cruz

ALCOHOL BY VOLUME VOLUME
12.8% 750^{ML}

AROMA
dry hay,
pear tart,
ocean spray

FLAVOR
lemon drops,
fennel flower,
white smoke

FOOD PAIRINGS
fish + chips,
boudin blanc,
New England
clam chowder

PH BALANCE TOTAL ACIDITY
3.27 7.0 g/l
RESIDUAL SUGAR BRIX
0.1 g/l 21.9°

VINIFICATION
2.56 tons harvested on Sept. 16, 18,
and 20. All vineyards fermented
separately in neutral oak barrels,
using both wild and cultured yeasts,
completing malolactic fermentation.
10 months in barrel before blending
and racking into steel to settle and
age for six more months.

SITE
This wine is composed of three perfectly situated,
low-elevation vineyards (~600 ft) located 4-6 miles from
the Pacific Ocean. The soils are colluvial—predominantly
sand + calcareous deposits. Clonal material includes
Dijon + older field selections such as Wente. 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

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.

