



2019 *Las Arenas*
Santa Cruz Mountains
Chardonnay

AROMA

dry hay, pear tart, ocean spray

FLAVOR

lemon drops, fennel flower, white smoke

FOOD PAIRINGS

New England clam chowder, boudin blanc, fish + chips

VINIFICATION

2.56 tons harvested on Sept 16th, 18th, and 20th.
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 feet) located 4-6 miles from the Pacific Ocean. The soils are colluvial—predominantly sand and calcareous deposits. Clonal material includes Dijon and older field selections such as Wenté. This uniquely temperate region is defined by its relationship to the sea, reliable fog, and coastal redwoods.

NOTES

Back to Burgundy...the always-present inspiration for LIOCO. There, where they have been bottling Chardonnay wines for over 1000 years, there is a tradition of blending multiple Premier Cru Vineyards into one wine simply labeled "1^{er} Cru." Las Arenas, from the foggy, western slopes of the Santa Cruz Mountains, is our version of this. A blend of three standalone vineyard sources: La Marisma Vineyard + Howard Family Vineyard + Bruzzone Vineyard. All three sites are planted on white sandy soils with calcifying marine organisms beneath. All struggle to ripen in this decidedly damp, shady microclimate. All deliver nervous wines with a bolt of acid. Yet each site provides a unique voice, that when blended resembles a chorus. This wine is higher pitched than *Estero* and defined by its brininess. There is fruit character in the wine—sweet & sour things like dragonfruit, starfruit, passionfruit—but it's as though the fruit was all washed in a salt bath. The finish is all oyster liqueur which makes us want to eat...you guessed it...local oysters!

DETAILS

Vineyard: La Marisma, Chapel, Howard	pH: 3.27 Brix: 21.9°
Appellations: Santa Cruz Mountains	Total acidity: 7.0 g/L
County: Santa Cruz	Residual sugar: 0.1 g/L
Winemaker: Drew Huffine	Alcohol: 12.8%
Production: 176 cases	Yield: 3-4 T/acre
Anticipated maturity: 2023	Clones: 95, 96, old Wenté
	Harvest date: 9/22, 9/26, 9/29
	Bottling date: 1/28/2021

