

The background of the entire page is a topographic map with yellow and white contour lines. The map shows various elevations and valleys, typical of a wine region's terrain.

# LIOCO

2019  
**CHARDONNAY**  
SONOMA COUNTY  
13.0% ALC BY VOL

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#### AROMA

chamomile, kiwi, rock salt

#### FLAVOR

pear skin, lemon verbena, limestone

#### FOOD PAIRINGS

chicken cutlet, mac 'n' cheese, king crab tostada

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#### VINIFICATION

The fruit was hand-harvested, destemmed, and gently crushed before pressing. The majority of the juice fermented in stainless steel tanks w/ small additions from neutral oak puncheons. It was kept on gross lees for 6 months before racking, and cross-flow filtered prior to bottling.

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#### SITE

A selection of complementary Sonoma County vineyards compose this wine. While each site is distinct, they share a common commitment to sustainable horiculture and strident farming. Our intention for this wine is to express the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced Chardonnays balanced by brisk acidity.

PRODUCED AND BOTTLED BY LIOCO, UKIAH, CA

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CONTAINS SULFITES

LIOCOWINE.COM

750ml

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.



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