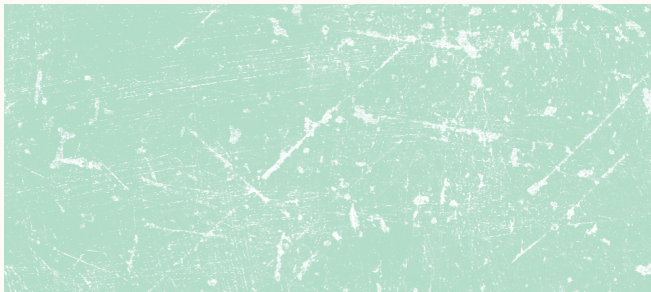


# LIOCO

## Chardonnay 2019



### VINEYARD

Tidal Break

### APPELLATION

Sonoma Coast

### COUNTY

Sonoma

### ALCOHOL BY VOLUME

13.4%

### VOLUME

750<sup>ML</sup>

### AROMA

lilac,  
brie rind,  
underripe pear

### FLAVOR

golden apple,  
seashell,  
cilantro

### FOOD PAIRINGS

crab Louie,  
scallop crudo,  
lemon thyme risotto

### PH BALANCE

3.1

### RESIDUAL SUGAR

0.1 g/l

### TOTAL ACIDITY

7.7 g/l

### BRUX

22.0°

### VINIFICATION

1.82 tons hand-harvested on Sept. 13. Clones 4 and 76 fermented separately on wild yeasts in neutral oak barriques and puncheon, completing a slow malolactic fermentation. Aged in barrel for 10 months, before racking to steel for six more months of anaerobic aging.

### SITE

A deep coastal site in the lee of a forbidden Buddhist monastery. Sits at 700-800ft between the first and second ridge, three miles from the Pacific on an active seismic fault. Soil is strewn with luminescent blue volcanic rock and sandstone. Steep and angular with multiple aspects—all of them lashed by fog and ocean-born wind. Clones 76 and 4 planted in 1999 and farmed Certified Sustainable.

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.

