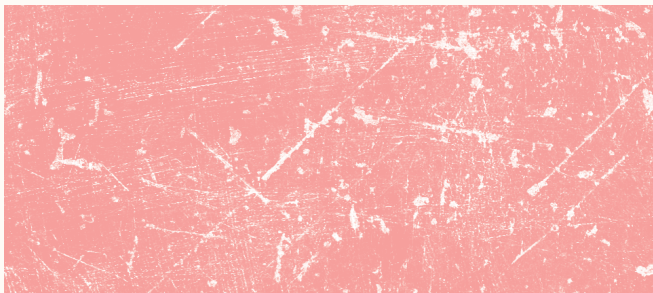


# LIOCO

## Chardonnay 2020



### VINEYARD

Casa Seca

### APPELLATION

Russian River Valley

### COUNTY

Sonoma

### ALCOHOL BY VOLUME

13.5%

### VOLUME

750<sup>ML</sup>

### AROMA

beeswax,  
hard cider,  
honeysuckle

### FLAVOR

pistachio,  
white peach,  
grape leaves

### FOOD PAIRINGS

crab cakes,  
gruyere frittata,  
miso glazed  
black cod

### SITE

A historic ranch situated in the heart of the Russian River Valley, about 13mi from the coast. The name Casa Seca refers to the turn-of-the-century apple kiln (or dry house) still standing on the property. Planted in 1988 with 3 unique Wente Chardonnay clones on AXR-1 rootstock. We selected a block featuring the rare Curtis clone which ripens slowly, produces smaller clusters, and maintains its acid. Soil is a sandy/clay/loam mixture known as Goldridge. Dry-farmed by the ever-thoughtful Eva Dehlinger.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

### PH BALANCE

3.26

### RESIDUAL SUGAR

0.6 g/l

### TOTAL ACIDITY

7.4 g/l

### BRIX

23.1°

### VINIFICATION

3.03 tons hand-harvested on Sept. 9<sup>th</sup>. Fermented on wild yeasts in neutral oak barriques and puncheons. Completed a slow, naturally-occurring malolactic fermentation. Aged in barrel for 10 months, then racked to stainless steel for 6 additional months. Bottled without fining or filtration.

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.

