

Chardonnay 2020



Estero

APPELL ATION

Russian River Valley

COLINTY Sonoma

ALCOHOL BY VOLUME 13.0%

VOLUME

750ML

wet sand. chamomile, lemon curd

FLAVOR

wild herbs. lemon drops, clover honey

hamachi crudo. chicken paillard, creamy white beans

PH BALANCE	TOTAL ACIDITY
3.19	6.5 g/l
RESIDUAL SUGAR	BRIX

21.6°

$0.1 \, g/l$

11.6T hand-harvested between Sept 6th-25th. Berries were destemmed and gently crushed before going to press. All lots fermented on wild yeasts and aged for 10 mos in 600L neutral puncheons. A slow, naturally occurring malolactic fermentation completed. Wine was racked off the lees into steel drums for an additional 6 mos Cross-flow filtered to bottle.

A selection of Russian River Valley vineyards compose this wine. All sites situated 10-15mi from the sea on mixed soils created by prehistoric volcanic activity and river flow (alluvial loam, silt, clay, sandstone, & volcanic). Multiple clones selected for complexity-clone 4, Dijon 95 & 96, and the rare Curtis clone (Wente). Region is distinguished by its relationship with the Pacific Ocean, fog, redwoods, and the RRV watershed.

BOTTLED AND PRODUCED BY LIOCO, SANTA ROSA, CA

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