

# LIOCO

## Chardonnay 2020



### VINEYARD

Howard Family

### APPELLATION

Santa Cruz Mountains

### COUNTY

Santa Cruz

### ALCOHOL BY VOLUME

13.4%

### VOLUME

750<sup>ML</sup>

### AROMA

saline,  
lemon pith,  
fennel pollen

### FLAVOR

lemon oil,  
dried thyme,  
gingerbread

### FOOD PAIRINGS

corn fritters,  
seared scallops,  
peach & burrata salad

### PH BALANCE

3.15

### RESIDUAL SUGAR

0.5 g/l

### TOTAL ACIDITY

8.4 g/l

### BRUX

22.4°

### VINIFICATION

1.58 tons hand-harvested on Sept. 9<sup>th</sup>. Crushed, pressed, and fermented on wild yeasts in 500L neutral oak puncheons. Completed a slow, naturally occurring malolactic fermentation. Aged for 10 months in barrel then racked to stainless steel for 6 additional months.

### SITE

This choice little "home vineyard" is tucked into a fog-choked valley 4 miles from the Monterey Bay on a colluvial fan of golden sand and calcareous deposits. Planted in 1981 to Old Wente clone, this site lays claim to some of the oldest (and lowest elevation <600ft) Chardonnay vines in the AVA. It is a uniquely temperate region defined by its complex relationship to the sea, ever-present fog, and coastal redwoods.

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.

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