

AROMA

quartz, fennel blossom, pomelo

FLAVOR

nectarine pit, lemon curds, chervil

FOOD PAIRINGS

crab cakes, chicken confit, fregola & clams

VINIFICATION

The fruit was hand-harvested, sorted, and the berries broken before being pressed. The majority was fermented in stainless steel tanks. A small portion went to neutral French oak for 6-months before assemblage. Malo completed. Cross-flow filtered prior to bottling.

SITE

A selection of complementary Sonoma County vineyards compose this wine. While each site is distinct, they share a common commitment to sustainable horticulture 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.

NOTES

The challenges in the 2020 vintage were formidable but not impossible. Pandemic aside, it was the widespread fires that necessitated loose knees. Several of our vineyards were exposed to periods of hazy air from fires in neighboring counties. The distance from these fires ultimately proved to be the saving grace. The lab kept sending us back clean samples, and theories emerged about vineyards being relatively safe provided the fires originated far away. To be extra cautious, we triaged every load of fruit and employed winemaking protocols honed in the 2008 fire vintage, so...early harvest dates, light pressings, multiple rackings to get juice off skins, and gentle extractions on the reds. You've already seen our 2020 Rose of Carignan + 2020 Mendocino Pinot Noir, which should tell you what you need to know about LIOCO's 2020 cuvees. The story we should be telling is about the dramatic drought-concentration of the 2020 wines. Tiny crop, hot and dry year, minituraized cluster sizes, and winemaking protocols that produced very low juice yields, but remarkably dense wines.

DETAILS

Vineyards: Piner, Burnside, Occidental
Appellations: Sonoma County
County: Sonoma
Winemaker: Drew Huffine
Production: 2700 cases
Anticipated maturity: 2021-2024

pH: 3.37
Brix: 22.5
Total acidity: 5.9 g/l
Residual sugar: 0.1 g/l
Alcohol: 13.0%
Yield: 2-8 T/acre
Clones: Clone 4, Heritage Wente, Clone 96, Clone 95
Harvest date: 8/20, 9/4 & 9/10
Bottling date: 7/12/2021

