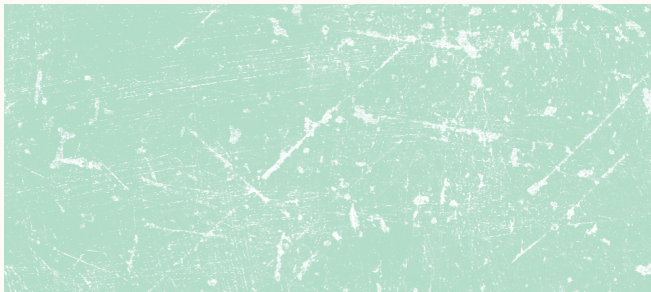


# LIOCO

## Chardonnay 2020



### VINEYARD

Tidal Break

### APPELLATION

Sonoma Coast

### COUNTY

Sonoma

### ALCOHOL BY VOLUME

13.1%

### VOLUME

750<sup>ML</sup>

### AROMA

jasmine,  
wet slate,  
lemon zest

### FLAVOR

mineral,  
bay leaf,  
lemon tart

### FOOD PAIRINGS

fried oysters,  
chicken piccata,  
linguine con vongole

### SITE

A deep coastal site in the lee of a forbidden Buddhist monastery. Sits at 700-800ft between the 1<sup>st</sup> and 2<sup>nd</sup> ridge, 3mi from the Pacific Ocean 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. Chardonnay clones 76 and 4 planted in 1999 and farmed Certified Sustainable.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

### PH BALANCE

3.1

### RESIDUAL SUGAR

0.1 g/l

### TOTAL ACIDITY

7.7 g/l

### BRIX

22.0°

### VINIFICATION

2.91 tons hand-harvested, crushed, and pressed on Sept. 1<sup>st</sup>. Clones 4 and 76 fermented separately on wild yeasts in neutral 600L puncheons. The wine completed a slow, naturally-occurring malolactic fermentation on its fine lees. Aged in barrel for 10 months and in stainless steel for an additional 6 months.

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.

