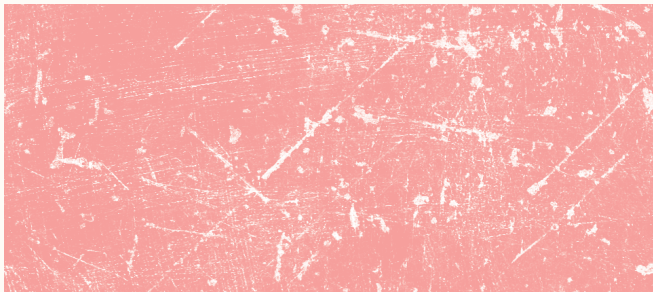


LIOCO

Chardonnay 2021



VINEYARD
Casa Seca

APPELLATION
Russian River Valley

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.1%

VOLUME
750^{ML}

AROMA
fun dip,
brioche,
white stone fruit

FLAVOR
mineral,
tangerine oil,
cracked wheat

FOOD PAIRINGS
fritto misto,
truffled eggs,
lobster pot pie

SITE
A former apple packing ranch situated in the heart of the Russian River Valley, about 13mi from the coast at just under 200ft elevation. 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 clones on AXR-1 rootstock; our block features the rare Curtis clone which ripens slowly, produces smaller clusters, and holds its acid. Soil is a sandy/clay/loam mixture known as Goldridge. Dry-farmed by the ever-thoughtful Eva Dehlinger.

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PH BALANCE
3.28

RESIDUAL SUGAR
0.3 g/l

TOTAL ACIDITY
7.0 g/l

BRIX
21.7°

VINIFICATION
2.17T hand-harvested on Sept 9th. Fruit was crushed, pressed, and fermented on wild yeasts in neutral oak barriques and puncheons, completing a slow malolactic fermentation. Aged in barrel for 10 months, before racking to steel for six additional months of anaerobic aging. 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.

