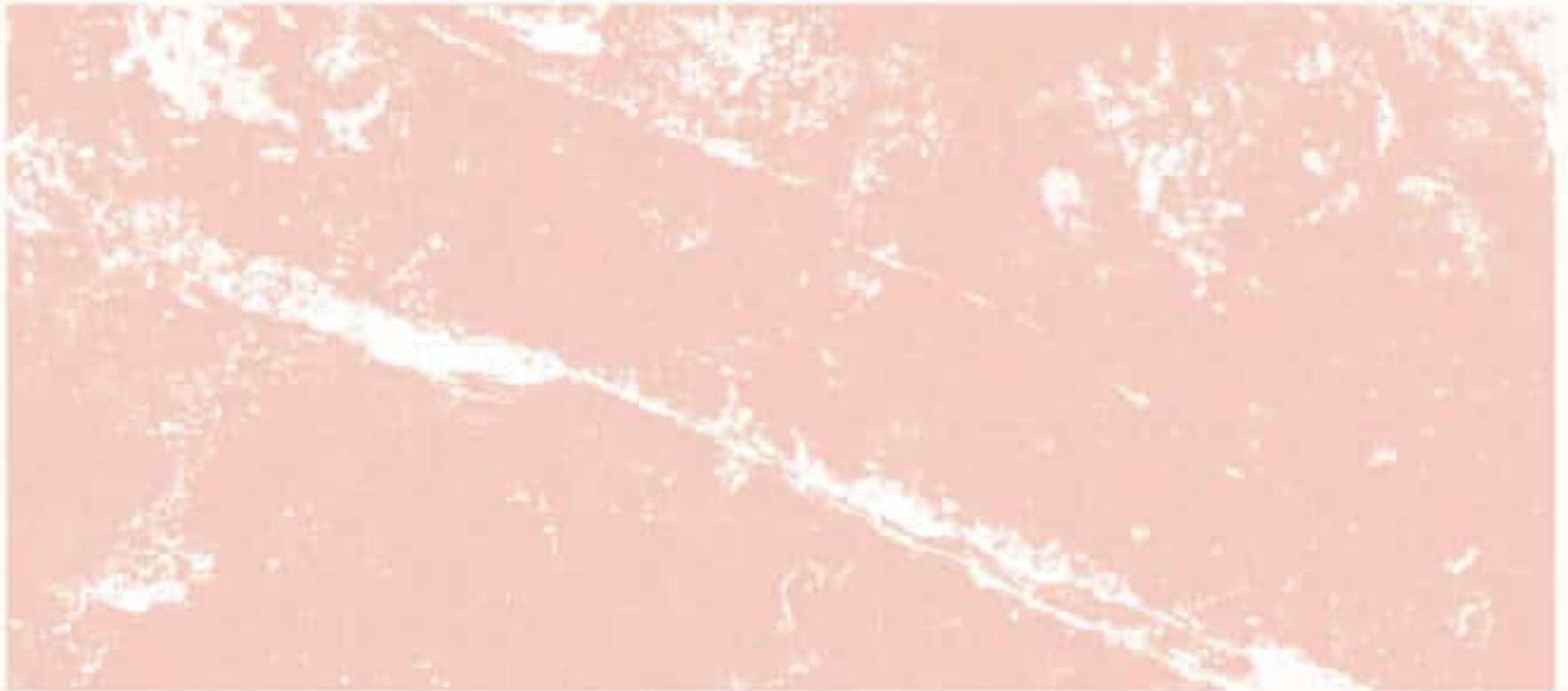

LIOCO

Chardonnay 2021



VINEYARD
Kimari

APPELLATION
Santa Cruz Mountains Santa Cruz

ALCOHOL BY VOLUME
13.4%

VOLUME
750^{ML}

AROMA

wet sand,
lemon curds,
cotton blossom

FLAVOR

lemongrass,
cracked coriander,
Himalayan rock salt

FOOD PAIRINGS

cauliflower soup,
lemon saffron risotto,
fried Haddock
sandwich

SITE

This choice little "home vineyard" is tucked into a fog-choked valley four miles from the cold Pacific Ocean. It grows on colluvial soils of golden sand and calcareous deposits. Clonal material is Old Wente, planted in the mid-1980s at <600ft. elevation. This uniquely temperate region is defined by its relationship to the sea, reliable fog, and coastal redwoods. The vineyard was recently acquired by the Novick family and is managed by local legend, Prudy Foxx.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

PH BALANCE

3.15

RESIDUAL SUGAR

0.2 g/l

VINIFICATION

1.78 tons hand-harvested on Sept 24th. Fruit was crushed, pressed, and fermented on wild yeasts in 500L neutral oak puncheons, completing a slow malolactic fermentation. Aged in barrels for 10 months, before racking to steel for six additional months of anaerobic aging.

TOTAL ACIDITY

8.2 g/l

BRIX

21.4°

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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