

A detailed topographic map of a vineyard region, rendered in white lines on a yellow background. The map shows various elevation contours, ridges, and valleys, creating a complex, organic pattern that fills the left and central portions of the page.

LIOCO

2021
CHARDONNAY
SONOMA COUNTY

13.0% ALC BY VOL

AROMA

kumquat, crushed chalk, jasmine flower

FLAVOR

lemonheads, green pear, Thai basil

FOOD PAIRINGS

Croque Monsieur, lobster roll, Baja-style fish tacos

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.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

750^{ml}

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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