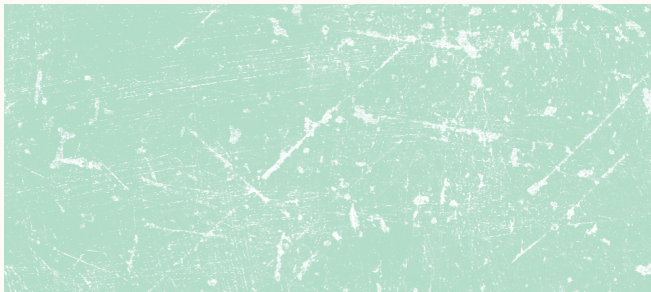


# LIOCO

## Chardonnay 2021



### VINEYARD

Tidal Break

### APPELLATION

Sonoma Coast

### COUNTY

Sonoma

### ALCOHOL BY VOLUME

12.9%

### VOLUME

750<sup>ML</sup>

### AROMA

sea shell,  
wild nettles,  
finger limes

### FLAVOR

miso paste,  
lemon balm,  
crushed chalk

### FOOD PAIRINGS

corn chowder,  
epoisses on toast,  
clams with fregola

### SITE

A deep coastal site in the lee of a forbidden Buddhist monastery. Sits at 700-800ft between the first and second ridge, three miles from the Pacific 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. 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

3.3

### RESIDUAL SUGAR

0.3 g/l

### TOTAL ACIDITY

7.2 g/l

### BRIX

21.2°

### VINIFICATION

3.07T hand harvested on Sept 3<sup>rd</sup>. Chardonnay clones 4 and 76 fermented separately on wild yeasts in neutral 600L puncheon barrels, completing a slow malolactic fermentation. Aged in barrel for 10 months, before racking to steel for an additional six months of anaerobic aging.

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.

