
LIQCO

Chardonnay

2020



VINEYARD

Tidal Break

APPELLATION

Sonoma Coast

COUNTY

Sonoma

ALCOHOL BY VOLUME

12.9%

VOLUME

750^{ML}

AROMA

sea shell,
wild nettles,
finger limes

FLAVOR

miso paste,
lemon balm,
crushed chalk

FOOD PAIRINGS

corn chowder,
epoisses on toast,
clams with fregola

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 3rd.
Chardonnay clones 4 and 76 fermented
separerately 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.

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

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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