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# LICO

2023 *Estero*  
Russian River Valley  
Chardonnay

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## AROMA

lemon bar, loquat, crushed chalk

## FLAVOR

white tea, Meyer lemon, cheese rind

## FOOD PAIRINGS

brown butter scallops, lemon risotto, potato gratin

## VINIFICATION

9 T hand-harvested between 10/6 and 10/11. Berries were destemmed and gently crushed before going to press. All lots fermented on wild yeasts and aged separately for 10 months in 600L neutral oak puncheons, before being racked off the lees to steel for an additional 6 months. A slow malolactic fermentation completed. Cross-flow filtered prior to bottling.

## SITE

This wine is made from a selection of our favorite Russian River vineyards. All sites are situated 10-15 miles from the coast, with gravelly loam + sandstone soils planted to Clone 4, Dijon 95 + 96, and Curtis clone. This growing region is distinguished by its complex relationship with the cold Pacific Ocean, omnipresent fog, ancient redwoods, + the Russian River itself.

## NOTES

In 2022, a much tougher vintage, we declassified barrels of all of our single vineyard Chardonnays into Estero. The decision wrecked the COGS on the wine, but resulted in one of our favorite versions of this wine in some time. Maybe since 2015? In 2023, which was a near-perfect vintage with no heat, fires, or drama of any kind and October harvest dates (like we used to see in the 1990s), we decided to repeat the approach. So this Estero got a pedigree bump. It's 57% Burnside (borders Littorai) + 19% Piner + 10% Tidal Break + 8% Skycrest + 6% Casa Seca. And it's 100% delicious. We've also been over-vintaging this wine for the past few vintages, so it gets the long elevage and the complexity and Burgo redux that comes with it. The 3.3 pH means your mouth's gonna water.

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## DETAILS

Vineyard: Burnside, Piner,  
Tidal Break, Casa Seca  
Appellation: Russian River Valley  
County: Sonoma  
Winemaker: Drew Huffine  
Production: 525 cases +  
3 cases magnums  
Anticipated maturity: 2025-2030

pH: 3.3  
Brix 21.5°  
Total acidity: 6.3 g/l  
Residual sugar: 0.5 g/l  
Alcohol: 13.2%  
Yield: 1-4 T/acre  
Clones: Old Wente, "Curtiss," 95, 4  
Harvest dates: 10/6/23-10/11/23  
Bottling dates: 03/10/24

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