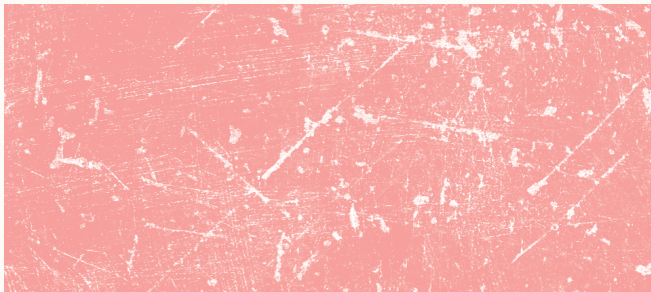


# LIOCO

## Chardonnay 2023



### VINEYARD

Casa Seca

### APPELLATION

Russian River Valley

### COUNTY

Sonoma

### ALCOHOL BY VOLUME

12.9%

### VOLUME

750<sup>ML</sup>

### AROMA

beeswax,  
Opal apple,  
lemon sherbert

### FLAVOR

Asian pear,  
sesame seed,  
white nectarine

### FOOD PAIRINGS

crab benedict,  
duck à l' orange,  
stuffed game hens

### SITE

A former apple packing ranch situated in the heart of the Russian River Valley, about 13 miles from the coast at just under 200 feet elevation. Casa Seca refers to the turn-of-the-century apple kiln (or dry house) still standing on the property. Planted in 1988 with 3 unique Wente clones on AXR-1 rootstock; our block features the rare Curtis clone which ripens slowly, produces smaller clusters, and holds its acid. Soil is a sandy/clay/loam mixture known as Goldridge. Dry-farmed by the ever-thoughtful Eva Dehlinger.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

### PH BALANCE

3.26

### RESIDUAL SUGAR

0.4 g/l

### TOTAL ACIDITY

5.9 g/l

### BRIX

20.8°

### VINIFICATION

3 T hand-harvested on Oct 9<sup>th</sup>. Fruit was crushed, pressed, and fermented on native yeasts in neutral barriques + 500L puncheons. The wine completed a spontaneous malolactic fermentation, and was aged in barrel for 10-mos. Racked to steel for an additional 6-mos of anaerobic aging. Bottled unfined/unfiltered

LIOCOWINE.COM

CA CRV

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.

6 62225 199304 0

