



2023 Casa Seca Vineyard
Russian River Valley
Chardonnay

AROMA

Opal apple, lemon sherbert, beeswax

FLAVOR

white nectarine, Asian pear, sesame seed

FOOD PAIRINGS

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

VINIFICATION

3 T hand-harvested on Oct. 9th. 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 unfinned/unfiltered

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 ft 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.

NOTES

Vintage 2023 marks our 5th year at Casa Seca. This vineyard sits in a prime location sandwiched between Kistler and Dehlinger on Vine Hill Road. It was a former apple farm with a "dry house" (1880's brick apple kiln) still looming over the vines. The Chardonnay was planted in the 1980s on rare 8X8' spacing on AXR-1 rootstock. It features three Wente clone derivations. We selected one called "Curtiss Clone" which was known for maintaining higher acidity. Eva Dehlinger is such a thoughtful farmer. There is a real concern for land stewardship and a stark resistance to dogma. Decisions about what to do are measured over time. She's not interested in chasing what is trendy. This old school approach from the new school generation at House Dehlinger translates in the wine. Casa Seca reminds us of the Russian River Chardonnays from another era—perhaps akin to wines made by the pioneers of the appellation like Tom Dehlinger, Joe Rochioli Jr., Joseph Swan, Burt Williams, etc. LICO's riff on this vintage theme sees earlier harvest dates, lower ABV, and zero new oak.

DETAILS

Vineyard: Casa Seca	pH: 3.26
Appellation: Russian River Valley	Brix: 20.8°
County: Sonoma	Total acidity: 5.91 g/l
Winemaker: Drew Huffine	Residual sugar: 0.4 g/l
Production: 154 cases	Alcohol: 12.9%
Anticipated maturity: 2028+	Yield: 2.5 T/acre
	Clones: Curtis
	Harvest dates: 10/9/23
	Bottling date: 3/10/24

