

LIOCO

Chardonnay 2023



VINEYARD
Skycrest

APPELLATION
Anderson Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.4%

VOLUME
750^{ML}

AROMA
juniper,
lemon drops,
pulverized rock

FLAVOR
pomelo,
nectarine pit,
salted almond

FOOD PAIRINGS
clams casino,
pork schnitzel,
chicken pot pie

SITE
This elusive vineyard is pitched along a series of ridge lines at 2500' in the bucolic Anderson Valley, 20mi from the coast. Its tough mountainous soils range from grey shale to decomposed sandstone with veins of quartz crystal. The clonal material differs by block—this wine is a blend of clone 72, planted in 2011, and clone 4, planted in 2006. This eastern edge of the valley is subject to extreme temperature swings, late flowering, and naturally low yields.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

PH BALANCE
3.3
RESIDUAL SUGAR
0.3 g/l

VINIFICATION

3.4 T hand-harvested on Oct 7th & 9th: Chardonnay clones 4 + 72 (Wente) cofermented on native yeasts in neutral barriques & 600L puncheons. The wine completed a spontaneous malolactic fermentation, and was aged in barrel for 10-mos. Racked to steel for an additional 6-months of anaerobic aging. Bottled unfinned/unfiltered.

LIOCOWINE.COM

TOTAL ACIDITY
5.8 g/l
BRIX
21.5°

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.

