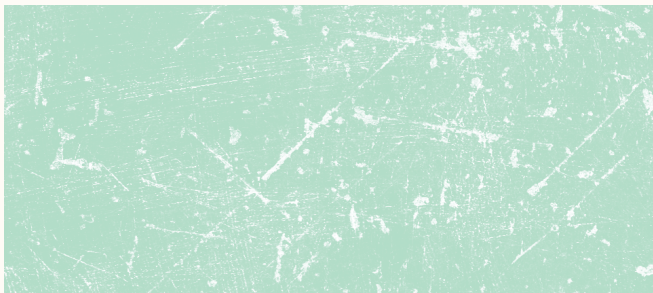


LIOCO

Chardonnay 2023



VINEYARD

Tidal Break

APPELLATION

Sonoma Coast

COUNTY

Sonoma

ALCOHOL BY VOLUME

13.4%

VOLUME

750^{ML}

AROMA

yuzu,
kombu,
oyster shell

FLAVOR

mineral,
crabapple,
preserved lemon

FOOD PAIRINGS

miso black cod,
beer can chicken,
shrimp skewers
w/ citrus

SITE

A deep coastal site in the lee of a forbidden Buddhist monastery. Sits at 700-800 feet 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

CA CRV

PH BALANCE

3.23

RESIDUAL SUGAR

0.7 g/l

TOTAL ACIDITY

5.7 g/l

BRUX

21.2°

VINIFICATION

3.13 tons hand harvested on Oct 5th. Chardonnay clones 4 + 76 cofermented on native yeasts in neutral 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.

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.

