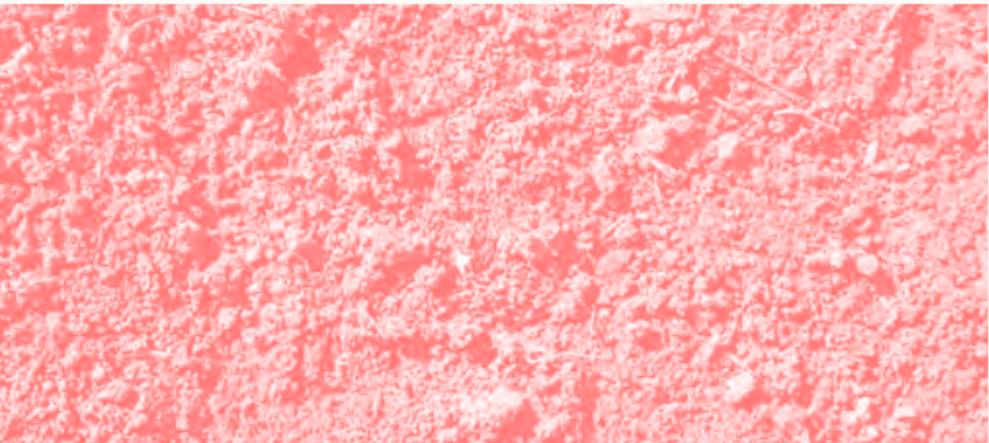


LIOCO

Chardonnay 2024

**VINEYARD**

Casa Seca

APPELLATION

Russian River Valley

COUNTY

Sonoma

ALCOHOL BY VOLUME

13.5%

VOLUME

750^{ML}

AROMA

yuzu,
peach pit,
sunflower seed

FLAVOR

dandelion,
apple skin,
orange zest

FOOD PAIRINGS

Dungeness crab,
Moroccan chicken,
Jasper Hill Harbison

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

3.37

TOTAL ACIDITY

5.8 g/L

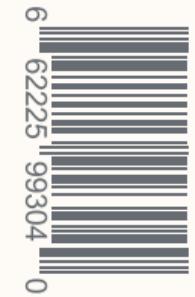
RESIDUAL SUGAR

BRIX
0.4 g/L

21.4°

VINIFICATION

3.5 T hand-harvested on Sept. 5th. Fruit was crushed, pressed, and fermented on native yeasts in neutral 500L puncheons. The wine completed a spontaneous malolactic fermentation. It was aged in barrel for 10-months, then racked into steel for 6-months. Bottled unfined/unfiltered.



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.