

## Vintage 2024



## Chardonnay

Casa Seca Vineyard, Russian River Valley

### AROMA

peach pit, sunflower seed, yuzu

### FLAVOR

orange zest, apple skin, dandelion flower

### FOOD PAIRINGS

Dungeness crab, Moroccan chicken, Jasper Hill Harbison

### VINIFICATION

3.5 T hand-harvested on Sept 5<sup>th</sup>. 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 unfinned/unfiltered

### SITE

A former apple packing ranch situated in the heart of the Russian River Valley, about 13 mi 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 2024 marks our sixth year at Casa Seca, a vineyard perfectly positioned between Kistler and Dehlinger on Vine Hill Road. The site, a former apple farm, still bears the presence of its 1880s brick “dry house,” looming over the vines as a reminder of its history. The Chardonnay block, planted in the 1980s on rare 8x8’ spacing on AXR-1 rootstock, features three Wente clone derivations. Our focus has always been on the “Curtiss Clone,” prized for vibrant acidity—a quality beautifully expressed in 2024’s conditions. Eva Dehlinger continues to bring thoughtfulness to vineyard management, with a deep commitment to land stewardship and a measured, patient approach that resists trends or dogma. Her philosophy translates directly into the wines, which convey a sense of place and timelessness. The 2024 Casa Seca Chardonnay captures the essence of classic Russian River styles, evoking the elegance and clarity of pioneers such as Tom Dehlinger, Joe Rochioli Jr., Joseph Swan, and Burt Williams. In keeping with LIOCO’s interpretation, this vintage features slightly earlier harvest dates, naturally lower alcohol, and zero new oak, resulting in a wine of balance, brightness, and precision.

## DETAILS

### Vineyard

Casa Seca Vineyard

### Appellation

Russian River Valley

### County

Sonoma

### Winemaker

Drew Huffine

### Production

?? cases

### Anticipated maturity

2028+

### Harvest dates

9/5/24

### Bottling dates

2/9/2026

### Yield

2.5 T/acre

### Clones

Curtis Clone

### Alcohol

13.7%

### pH

3.37

### Brix

21.4°

### Total acidity

5.4 g/l

### Residual sugar

0.4 g/L