

Chardonnay 2020



VINEYARD Skycrest

Anderson Valley

Mendocino

ALCOHOL BY VOLUME 13.5%

750^{ML}

AROMA

verbena, pie crust, clementine peel

EL AVOD

basil oil, sunflower seed, yellow apple skin

OOD PAIRINGS

brown butter pasta, saffron bouillabaisse, smoked trout rillettes

H BALANCE	TOTAL ACIDITY
0	0 4 //

3.3 6.4 g/l
RESIDUAL SUGAR BRIX
0.1 g/l 21.5°

INIFICATION

3.02T hand-harvested on Sept. 9th (clone 72) and Sept. 21st (clone 4). Clones fermented separately on wild yeasts in neutral 600L puncheons. Wine completed a slow, naturally occurring malolactic fermentation. Aged in barrel on fine lees for 10-mos, then racked to stainless steel for 6-mos Bottled without fining or filtration.

SITE

This elusive vineyard is pitched along a series of ridge lines above the Anderson Valley. At 2500' it is the Anderson Valley AVA's highest elevation site. Tough mountainous soils range from grey shale to decomposed sandstone with veins of quartz crystal. Clonal material differs by block—we selected clone 72 planted in 2011 & clone 4 planted in 2006. This eastern edge of the valley is subject to extreme temperature swings, high winds, late ripening, and naturally low yields.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

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