## 2020 CHARDONNAY SONOMA COUNTY 13.0% ALC BY VOL

## AROMA quartz, fennel blossom, pomelo FLAVOR nectarine pit, lemon curds, chervil FOOD PAIRINGS crab cakes, chicken confit, fregola & clams

## VINIFICATION

The fruit was hand-harvested, sorted, and the berries broken before being pressed. The majority was fermented in stainless steel tanks. A small portion went to neutral French oak for 6-months before assemblage. Malo completed. Cross-flow filtered prior to bottling.

## SITE

A selection of complementary Sonoma County vineyards compose this wine. While each site is distinct, they share a common commitment to sustainable horitculture and strident farming. Our intention for this wine is to express the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced Chardonnays balanced by brisk acidity. **PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA** 

LIOCOWINE.COM

CONTAINS SULFITES





750<sup>ml</sup>