

Chardonnay 2021



VINEYARD Skycrest

Anderson Valley

Mendocino

ALCOHOL BY VOLUME

13.1%

750^{ML}

OMA

petrichor, Spring pear, magnolia flower

EL AVADE

tamarind, Meyer lemon, fresh tarragon

FOOD PAIRINGS

scalloped potatoes, panko-fried chicken, steamer clams with drawn butter BALANCE TOTAL ACIDI

3.2 7.1 g/l RESIDUAL SUGAR BRIX 0.6 g/l 21.0°

/INIFICATIO

2.03T hand-harvested on Sept 9th (Clone 72) and Sept 21st (Clone 4). Clones fermented separately on wild yeasts in neutral oak barriques and puncheon, completing a slow malolactic fermentation. Aged in barrel for ten months, before racking to steel for six more months of anaerobic aging. Bottled without fining or filtration.

SITE

This elusive vineyard is pitched along a series of ridge lines at 2500' in the bucolic Anderson Valley, 20mi. from the coast. Its tough mountainous soils range from grey shale to decomposed sandstone with veins of quartz crystal. The clonal material differs by block—this wine is a blend of clone 72, planted in 2011, and clone 4, planted in 2006. This eastern edge of the valley is subject to extreme temperature swings, late flowering, and naturally low yields.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

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