LIOCO

Vintage
2024

Chardonnay
Skycrest Vineyard, Anderson Valley

AROMA
Gravenstein apple, muskmelon, chamomile

FLAVOR
marigold, midori, hazelnut

FOOD PAIRINGS
chicken Biryani, ravioli w/ brown butter, scalloped potatoes

VINIFICATION
2.05 tons hand harvested on 9/16. Fruit was crushed and pressed, and the juice transferred to a settling tank. The wine fermented on native yeasts in neutral 600L puncheons and completed a spontaneous malolactic fermentation. It was aged in barrel for 10-mos. then racked to steel for an additional 6-mos. of aging. Bottled unfined/unfiltered.

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.

NOTES
Vintage 2024 unfolded with remarkable precision, as if the season followed a perfectly written script. Abundant winter and spring rainfall replenished soils and established healthy water reserves ahead of the growing season. Flowering arrived under dry, warm conditions, encouraging excellent fruit set and uniform cluster development. Throughout summer, consistently warm days paired with cool nights allowed grapes to ripen steadily while preserving natural acidity. Notably, the absence of summer rain reduced disease pressure and gave growers the freedom to fine-tune ripeness decisions. As harvest approached, conditions remained ideal—cool, sunny weather enabled calm, deliberate picking at optimal maturity. These balanced, on-time conditions translated directly into the character of the wines, particularly Chardonnay. The resulting wines show fresh, lifted aromatics, vibrant yet integrated acidity, and impressive flavor intensity without heaviness. Skycrest Vineyard stands out as an extreme expression of mountain fruit in this vintage. Elevation and site are unmistakable, delivering a pronounced chalky texture, distinct salinity, and striking minerality, all expressed with brightness, precision, and vineyard authenticity.

DETAILS

Vineyard	**Production**	**Yield**	**Brix**
Skycrest Vineyard	TBD cases	1.5 T/acre	21.0°
Appellation	**Anticipated maturity**	**Clones**	**Total acidity**
Anderson Valley	2028+	72	5.5 g/l
County	**Harvest dates**	**Alcohol**	**Residual sugar**
Sonoma	9/16/24	13.0%	0.3 g/L
Winemaker	**Bottling dates**	**pH**	
Drew Huffine	2/9/2026	3.39	