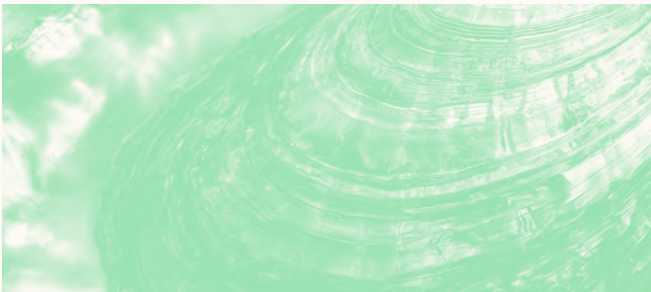


LIOCO

Chardonnay 2024



VINEYARD

Tidal Break

APPELLATION

Sonoma Coast

COUNTY

Sonoma

ALCOHOL BY VOLUME

13.5%

VOLUME

750^{ML}

AROMA

seashells,
green apple,
lime blossom

FLAVOR

yogurt,
rock candy,
preserved lemon

FOOD PAIRINGS

lobster roll,
caviar bumps,
aged Compté

SITE

A deep coastal site in the lee of a forbidden Buddhist monastery. Sits at 700-800 ft in the Garcia Watershed, 3 miles from the Pacific. Soils reflect an active seismic fault—Goldridge with weathered sandstone, loam and serpentine rock. The site is tucked between ridgelines and is protected from fierce ocean wind. Clones 76 + 4 were planted in 2012. The vineyard is being farmed Certified Sustainable, moving toward no till / regenerative.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

PH BALANCE

3.45

RESIDUAL SUGAR

1.0 g/L

VINIFICATION

3.34 T hand-harvested on September 9th. Fruit was crushed and pressed, then 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-months then racked to steel for an additional 6-months of aging. Bottled unfinned/unfiltered.

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TOTAL ACIDITY

5.5 g/L

BRIX

22.1°

CA CRV

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

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