

2010

NO|CO

CHARDONNAY

NORTH COAST

STORY

Matt Licklider & Kevin O'Connor, founders of LIOCO Winery and very much a part of the New California Wine movement, believed it possible to both make compelling wine at home and to do so from vineyards outside the prized county of Sonoma. NoCo (an abbreviation for North Coast) is our second label focusing on wines grown in the six counties north of San Francisco (Marin, Sonoma, Napa, Solano, Lake, Mendocino). The principled philosophy which propelled LIOCO into the limelight is applied here—choice vineyard sites, clean horticulture, low yields, early harvest dates, wild yeasts, no additions to fermentation. While Chardonnay will be a cornerstone of this label, the red offering will be more fluid—allowing for the topsy-turvy fruit market to dictate where the best values will be found.

AROMA

Meyer lemon, ruby red grapefruit, rock dust

FLAVOR

Lemon-lime, jasmine flower, mineral

FOOD PAIRINGS

Little fried fish, lemon risotto, lump meat crab cakes

VINIFICATION

A severe triage was made in the vineyard under the watchful eye of vineyard manager Mark Neal. It was hand-harvested and whole cluster pressed to tank. The wine was fermented in 100% stainless steel (**No Oak**) on wild yeasts completed a slow, naturally occurring malolactic fermentation. There were no additions made (no enzymes, nutrients, acid adjustments, etc.) It rested on its fine lees in tank for six months before bottling, which was done via a gentle cross-flow filtration.

SITE

The Valentine Vineyard sits with one foot in Sonoma and the other in Mendocino (though technically the vineyard is a Mendocino AVA). It runs alongside and is largely influenced by the Mendocino River. The vines are 30 years old and are hanging Chardonnay Clone 4. The soil is an alluvial mix of shale, clay, and sand. The vineyard is meticulously farmed by Bob Valentine.

NOTES

Vintage 2010 was the white wine vintage 'acid lovers' have been waiting for. It was the coldest summer in 50-years. Many growers "out on the margins"—which is where we like to farm fruit—were contemplating the unthinkable: the fruit may not get ripe! In the end, it was a test of will. Those who mustered the courage to wait for building sugars and receding acid levels were rewarded with white wines that have the sort of nerve rarely found in New World. The extended hang times necessary to get ripeness produced remarkable flavors. The 2010 whites are flat out delicious, low alcohol wines.

DETAILS

County: North Coast
Winemaker: Kevin Kelley
Production: 1200 cases
Yeast: Wild
Clones: Clone 4
Harvest dates: 09/09/2010 & 09/10/2010
Bottling Date: 03/16/2010 and 03/17/2010

Ph: 3.62
Brix: 22.4
Total acidity: 5.9 g/l
Residual sugar: 0.02 g/l
Alcohol: 13.7%

