

LIQUID FARM



2016 BIEN BIEN

AGING : 15 mos. in 80% neutral, French oak barrels and 20% new, French oak barrels

STA. RITA HILLS VINEYARDS :

100% Bien Nacido Vineyard – 40+ yr. old, own rooted vines

PROFILE : 40+ year old, own-rooted Chardonnay vines from the legendary Bien Nacido Vineyard. This wine showcases both the richness and grace of the grape. Candied ginger, tangerine blossom, mandarin orange, jasmine, green pineapple, star anise, baked apple, lime, and toasted nuts.

FOOD PAIRING : Grilled light meats such as fish, chicken, pork and brown butter based sauces.
Or lots of lobster.

THE STORY:

In an effort to drink more Chardonnay from our home state of CA, we wanted to create a food friendly liquid with balance and finesse typically found in Old World wines that we personally enjoy drinking...

LF seeks to work with family owned vineyards that allow the soils to reveal their unique character & personality. Without using modern day manipulations, we strive to make wine of true TYPICITY. With our inaugural 2009 vintage we found that certain barrels expressed more minerality while others a more voluptuous profile — hence our 2 original bottlings from 100% Sta. Rita Hills fruit: *White Hill* and *Golden Slope Chardonnay*.

In 2013, we thought it may be time to branch out to produce Chardonnay from another cool climate region. That Summer, a few friends offered up some beautiful fruit from the Bien Nacido and Solomon Hills vineyards in Santa Maria. Honored by the opportunity, we jumped in.

Bien Bien was an unplanned wine that came about through tastings in the months following harvest. Some of the barrels were from 40 year-old, own-rooted Chardonnay vines, and those barrels were simply in a league of their own. They were better than good, they were double good.

They were Bien Bien!