

LIQUID FARM



2016 FOUR

AGING : 17 mos. in 75% neutral, French oak barrels and 25% new French oak barrels

STA. RITA HILLS VINEYARDS :

40% Clos Pepe, 20% Bentrack, 20% La Rinconada, 20% Kessler-Haak

PROFILE: Imagine the Golden Slope with the volume clicked up a few notches. Preserved lemon, wet stone, chalk, yellow plum, meyer lemon, and hazelnut.

An incredibly long finish makes sure that this wine is not easily forgotten.

FOOD PAIRING : Brown butter mushroom risotto, grilled shrimp wrapped in pancetta, bone-in pork chop with white wine sauce.

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*.

2011 marked the first vintage we worked with the venerable, magical Clos Pepe Vineyard. It was no shock that was the year that a handful of barrels made us sit back and say - holy S^%#. 3 of those 4 barrels were indeed from the Clos, the last of the 4 was from Rita's Crown, another truly incredible site we're honored to work with in the Sta. Rita Hills. We decided to call the wine *Four*, which was our tribute to our original 4 barrel start in 2009.