

### TASTING NOTES

#### BRAND OVERVIEW

LIOCO (pronounced lee-oko) is a dynamic "virtual winery" committed to site-driven wines. It is the result of a years-long conversation between Matt Licklider, (a seasoned wine import specialist) and Kevin O'Connor (wine director at the esteemed Spago-Beverly Hills) about whether or not California could produce wines of origin.

#### VINIFICATION

Invoking "traditional" Chablisien winemaking, this wine was hand picked and sorted, whole cluster pressed, and fermented with a wild yeast in 100% stainless steel (no oak). A naturally-occurring malo finished completely. The wine rested on its fine lees (no batonnage) until bottling, which was done without fining or filtering.

#### VITICULTURE

Durell Vineyard is located in the southwest corner of the Sonoma Valley appellation, bordering Carneros and San Pablo Bay. While much of Carneros is resigned to a rather pedestrian clay-based soil, Durell is situated in a dried-up river bed and boasts tough soil strewn with cobble stones. There are roughly 300 acres of this wholly unique soil in all of Sonoma Valley. This high rock content infuses the wine with a varied mineral essence. The vineyard was planted 30-years ago by the enigmatic Steve Hill, who continues to farm it, impeccably, with his viticulturalist son Ned.

#### NOTES

To make a wine of this pedigree in Carneros/Sonoma Valley in 2006 required a Herculean effort in the vineyard. Steve and Ned Hill handled the vintage with the sort of cool temperament brought only by decades of experience. Our winemaker was awestruck by the consistency of the Durell fruit which required almost zero sorting. Every bunch that came in was clean! So what does all of this mean? It means the elusive 'savor of site' comes through in the wine. That sense of place unique only to the Durell Vineyard. This wine smells like the pits of white peaches, fresh key lime, and crushed chalk. The flavors mirror the aroma somewhat—more stone fruits, citrus peel, and something reminiscent of sun-baked, wild herbs. What we like about it is the balance and the purity.

#### DETAILS

Vineyard: Durell  
 Appellation: Sonoma Valley  
 County: Sonoma  
 Winemaker: Kevin Kelley  
 Production: 195 cases  
 PH: 3.55  
 TA: 7.6g/l  
 Brix: 23.3 degrees  
 RS: 0.3 g/l  
 Alcohol: 14.2%  
 Yeast: wild  
 Yield: 3 T/acre  
 Clones: Clone 4  
 Harvest dates: September 26th  
 Bottling date: April 24th

