

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

Unique practice of "sorting on the vine" performed prior to picking dates. Hand-harvested on Sept. 25 and Oct. 13. Fermented in half ton bins using a wild yeast. Partial whole cluster fermented. Punched down by hand twice daily. Aged for 10-months in 1, 2, and 3-year barrels. Bottled without fining or filtration. 256 cases produced.

VITICULTURE

The prestigious Hirsch Vineyard is farmed by the enigmatic, trail-breaking David Hirsch. It lies on the Sonoma Coast atop the second ridge from the Pacific ocean. Due to its close proximity to the sea (a mere 3.5 miles), its extreme elevation (ranging from 1100 – 1400 feet), and the fact that it straddles North American most active seismic coastal fault, it is widely considered the epicenter of extreme coastal Pinot Noir. In David's words, "because of the collision of tectonic plates and earthquake faulting (the San Andreas fault runs between Hirsch Vineyards and Fort Ross), the area is a composite of all kinds of soils, rocks, rolling hills, sandstone, shales - just a hodge-podge of growing sites with sharp changes of weather from site to site and very dramatic climate working on a very heterogeneous site." While all of these factors contribute this site's undeniable pedigree, David believes the single most influential element is the soil. "There are hundreds of thousands of years of conifer forest breaking down into the soil. It is in the final stage of erosion before turning to top soil."

NOTES

This wine is inherently problematic. There is too little of it and nothing behind it in the pipeline. The 2006 bumper crop in David Hirsch's vineyard provided a once-in-ten-year opportunity to get some of this highly allocated, internationally celebrated Pinot Noir. We got five tons and made 256 cases. Here, Pinot Noir's orchestral prowess is on display. The seductive Mount Eden clone hits octaves so high, you wonder how such an elixir came from humble grapes. It's as though a liqueur was made from rose petals and red raspberries.

DETAILS

Vineyard: Hirsch
 Appellation: Sonoma Coast
 County: Sonoma
 Winemaker: Kevin Kelley
 Production: 256 cases
 PH: 3.62
 TA: 7.2 g/l
 Brix: 25.5
 RS: 0.14 g/l
 Alcohol: 14.8%
 Yeast: wild
 Yield: 2T/acre
 Clones: Mount Eden, Pommard
 Harvest dates: 9/25 Mt Eden, 10/13 Pommard
 Bottling date: August 7th 2007

