

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 Michelin Two-Star Spago-Beverly Hills) about whether or not California could produce wines of origin.

VINIFICATION

Intensive crop-thinning was performed to achieve low yields. The wine was hand-harvested on Oct.16. All clones were co-fermented using a wild yeast. A partial whole-cluster fermentation occurred in open-top tanks, where the wine was punched down by hand twice daily. It was then aged for 10-months in 1, 2, and 3-year barrels. It was bottled without fining or filtration.

VITICULTURE

Klindt Vineyard lies on a "fringe" hillside site in cool, sparkling wine country. It is positioned 11 miles from the Pacific Ocean on a 10%-16% grade facing south by southwest. The average elevation is 400 feet. The soil is a sandy clay loam and fractured rock. Diverse clonal material in the vineyard coupled with extreme coastal climate produces Pinot Noir with heightened flavor and aroma..

NOTES

A darker, more brooding wine than both the Michaud and Hirsch. It is quite concentrated-the result of low yields-but still very alive with a ripe, rippling acidity. The fruit quality is noir- black raspberries and boysenberries. These are not cooked berries, but the fresh, sweet-and-sour variety that make your mouth water. Accompanying the fruit is an earthy element like dried mushroom and damp forest floor-aromas you'd expect to encounter in these foggy coastal environs.

DETAILS

Vineyard: Klindt
 Appellation: Anderson Valley
 County: Mendocino
 Winemaker: Kevin Kelley
 Production: 110 cases
 PH: 3.61
 TA: 6.6 g/l
 Brix: 24.9
 RS: 0.16 g/l
 Alcohol: 14.2%
 Yeast: wild
 Yield: ~3tons/acre
 Clones: Pommard, 115, 777,667
 Harvest dates: Oct.16
 Bottling date: August 7th 2007

