

LIOCO

Pinot Noir Michaud

2006

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

Hand harvested on Sept. 23. A long, cool fermentation occurred in an open-top tank using a wild yeast. Pumped over twice daily during an 8-day cold soak. Manual punch downs. Aged for 10-months in one, two, and three year barrels. Bottled without fining or filtration.

VITICULTURE

This distinctive vineyard is situated on the arid, high-altitude exposures (1600' – 1800') of the Chalone Appellation, just at the base of the Pinnacles National Monument. The elevation produces daily temperature swings of 40 - 60° F. The soil is an extremely rare co-location of granite and limestone (from decaying marine organisms) and is among the most unique in the viticultural world. These deep porous soils and extreme microclimate produce tremendously stressed vines and attendant low yields. The vineyard is farmed biodynamically.

NOTES

This wine embodies our philosophy. There is no denying its provenance. It is Chalone-in all of its high-and-dry, limestone-and-granite glory. Where the 2005 bottling was broad, the 2006 bottling is deep. There are sour red cherries soaking in a spicy Christmas brew-something with cloves and nutmeg and cinnamon sticks. And there is that stone-y minerality, evident in all the wines from this noble site. Very taught and structured. Wants to rest, and rise another day.

DETAILS

Vineyard: Michaud

Appellation: Chalone

County: Monterey

Winemaker: Kevin Kelley

Production: 311 cases

pH: 3.42

TA: 6.6 g/l

Brix: 23.8

RS: 0.10 g/l

Alcohol: 14.5%

Yeast: wild

Yield: 2T/acre

Clones: 667, 777

Harvest dates: Sept. 23

Bottling date: August 7th 2007

