

TECH SHEET

BRAND OVERVIEW

LIOCO (pronounced lee-oko) is the result of a years-long-conversation between Matt Licklider, (a seasoned wine import specialist) and Kevin O'Connor (former wine director at the Michelin Two-Star Spago-Beverly Hills) about whether or not California could produce a true 'Wine of Origin'. The focus is on naturally fermented, (stainless-steel) Chardonnay and Pinot Noir from some of California's most pedigreed soils.

VINIFICATION

Intensive crop-thinning performed to achieve low yields. Hand-harvested on september 28th. All clones co-fermented in an open-top tank using a wild yeast. A 6-day cold soak with partial whole-cluster fermentation. Manual punch downs for 18-days. Aged for 12-months in 1, 2, and 3-year barrels. Bottled without fining or filtration.

VITICULTURE

A "fringe" hillside site in cool, sparkling wine country. Positioned 11 miles from the pacific ocean on a 10%-16% grade facing s x sw. Average of 400 feet in elevation. 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

Our success in this vineyard can be explained by a delicate mix of personalities, terroir, and commitment. Bob and Claudia Klindt have a great piece of dirt here, but without an open-minded and quality conscious approach to farming it, the true potential of the Klindt Vineyard may never be realized. What is refreshing is how honest they are about what they don't know. This rare humility makes for a vibrant exchange of information and ideas. The result? Three unique "LIOCO blocks" in the vineyard which we feel best exemplify their terroir. Our contractual commitment to acreage rather than tons, means we can work in the vineyard and drop fruit without raising any eyebrows. The Klindts know we do what we do in the interest of supreme quality and know they will be paid fairly at the end of the year..

DETAILS

Vineyard(s): Klindt
 Appellation: Anderson Valley
 County: Mendocino
 Winemaker: Kevin Kelley
 Production: 265 cases
 Ph: 3.80
 Brix: 24.1
 Total Acidity: 6.2 g/l
 Residual Sugar: 0.02 g/l
 Alcohol: 14.4%
 Yeast: wild
 Yield: 2.5 T/acre
 Clones: Pommard, 115, 777, 667
 Harvest dates: 9/28
 Bottling date: 09/08/08

