
LIOCO

Pinot Noir Michaud
2008

TECH SHEET

AROMA

red cherry pit, hibiscus, pomegranate

FLAVOR

mineral, cola berry, rhubarb

FOOD PAIRINGS

wild boar sausages, grilled lamb chops w/ black cherries

VINIFICATION

2.9 tons were hand harvested on sept. 14th . a long, cool fermentation occurred in an open-top tank using a wild yeast. 15% whole cluster. a 5-day cold soak. manual punch downs. aged for 12-months in one, two, and three year barrels. bottled without fining or filtration.

SITE

a dynamic vineyard situated on a remote, arid hilltop. high-altitude exposures of 1600 ft. at the base of an extinct volcano (pinnacles national monument). daily temperature swings of 40-60° F. rare co-location of granite and limestone soils (from decaying marine organisms). extreme microclimate produces stressed vines and wines of unusual complexity.

NOTES

in 2008, a record spring frost wreaked havoc up and down the coast. it was particularly cruel in the lofty chalone pinnacles ava. come harvest, there just wasn't much fruit out there. the blocks which normally yield six tons, in 2008 gave us just shy of three. most of the french pinot noir clones in the vineyard perished in the spring frost, but interestingly, the hearty old chalone selection clones—those which have for 30-years adapted to this harsh environment—weathered the storm. the finished wine thusly shows the character of that prized joseph swan pinot noir clone—the pure aromas of sour red cherries, flavors of moroccan spice, and texture of satin. that's swan and it's a fine, fine thing. celebrity sommelier raj parr refrained when tasting it, "can't you guys make this swan wine at michaud vineyard every year?"

DETAILS

vineyard: michaud
appellation: chalone
county: monterey
winemaker: kevin kelley
production: 140 cases
ph: 3.91
brix: 23.7
total acidity: 6.1 g/l
residual sugar: 0.03 g/l
alcohol: 13.8%
yeast: wild
yield: 1.5 t/acre
clones: 667, 777, swan
harvest date: 09/14
bottling date: 08/05

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