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# LIOCO

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**Pinot Noir Sonoma Coast**  
2010

## AROMA

red plum, forest floor, oolong tea

## FLAVOR

pomegranate, blood orange, dried porcinis

## FOOD PAIRINGS

roasted game birds, moroccan lamb tagine, pike quenelles

## VINIFICATION

19 tons were hand harvested and sorted sept. 28th & sept. 30th. all clones co-fermented (30% whole cluster) in an open-top tank using wild yeasts. a 4-day cold soak preceded twice daily manual punch downs during a 20-day fermentation. aged for 14-months in used french oak. bottled without fining or filtration.

## SITE

a blend of premier, cool-climate pinot sites situated west of highway 116. from predominantly older vines and diverse clones including 667, 115, 2a, pommard, and mt. eden. soils are a varied mix of "franciscan" shale, "red hills series" clay, "goldridge" sand, and complex calcareous seabed material.

## NOTES

we have required that each lioco wine "over deliver for the money." while this is always good for the brand, it's often tough on margins. case in point: this 2010 pinot noir sonoma coast. this wine takes its source material from the hirsch vineyard, an undisputed grand cru site—and barbed oak, a stridently farmed, old-vine pinot site in the petaluma wind gap. it embodies lioco's evolution in the cellar, in that the hirsch was made by kevin kelley and the barbed oak by our new winemaker john raytek. john finished the elevage at our new facility copain custom crush, and in february we put together the final blend. with its searing acidity, savory red fruit, and forest-y complexion, john thinks it comes off as "hirsch-esque." what it clearly does is read "sonoma coast" so we elected to just call it that. at this price, it's an opportunity wine.

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## DETAILS

vineyard(s): hirsch, barbed oak

appellation: sonoma coast

county: sonoma

winemaker: kevin kelley, john raytek

production: 750 cases

ph: 3.63

brix: 23.1

total acidity: 7.2 g/l

residual sugar: 0.2 g/l

alcohol: 13.4%

yeast: wild

yield: 3 t/acre

clones: 667, 115, 2a, pommard, mt. eden

harvest dates: 9/28/2010 – 9/30/2010

bottling date: 02/09/2012

