
LIOCO

Pinot Noir Hirsch
2011

AROMA

bing cherry, quartz, pine resin, black berry flower

FLAVOR

pomegranate, sour red plum, blood orange, mineral

FOOD PAIRINGS

black cod in mushroom broth, duck rillettes, smoked trout

VINIFICATION

4.89 tons hand-harvested and sorted on sept 21, sept 22, & sept 27. all clones fermented separately (40% whole cluster) in open-top tanks using wild yeasts. a 5-day cold soak preceded regular cap management for balanced extraction during a 21-day fermentation. aged for 16-months in 20% new oak. bottled without fining or filtration.

SITE

a benchmark pinot vineyard personifying "the true coast." perched on the 2nd ridge from the pacific ocean a mere 2.5 miles from the sea at elevations of 1100-1400 ft. on california's most active seismic fault (the san andreas). a blend of 3 distinct aspects: block 1b, a nXs facing pitch planted in 1996 to mt. eden clone in "hugo-josephine" clay loam/rocky soils; block 15-5, an eXw facing pitch planted in 2002 to pommard clone in "hugo-josephine" soils; block 16-3, an eXw facing pitch planted in 2003 to clone 114 in clay/loam soils. impeccably farmed by the enigmatic, trail-breaking david hirsch.

NOTES

vintage 2011 was winemaker john raytek's maiden voyage in this storied vineyard. and what a year it was—the coldest vintage since 1943! it was evident from day one that john was determined to make a vin d' garde from this fruit. despite the ponderous drive up there, he made several trips over the summer and seemed to relish in every opportunity to walk the vines with david hirsch. it struck me as a "courtship." between he and the vineyard. and between he and david, tasting the wine leads to one natural conclusion: these investments paid dividends! the word that best describes this vintage is: transparency. the vineyard expression is vivid. and the core of pomegranate, sour red plum, blood orange, pine resin, and mineral is wrapped in a robe of palate-cleansing acidity. so lithe and pure is this wine, the oft-used, seldom-delivered burgundy comparison comes to mind. it's true potential will be unlocked with some mid-term cellaring. vin d' garde..? we're putting some away.

DETAILS

vineyard: hirsch

appellation: sonoma coast

county: sonoma

winemaker: john raytek

production: 500 six packs

anticipated maturity: 2016-2023+

ph: 3.5

brix: 22

total acidity: 6.4 g/l

residual sugar: 0.2 g/l

alcohol: 13.1%

yield: 1.75 t/acre

clones: mt. eden, 114 and pommard

harvest dates: 9/21, 9/22, 9/27

bottling date: 12/2012

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