
LIOCO

2014 Saveria Vineyard
Santa Cruz Mountains
Pinot Noir

AROMA

gun flint, morello cherry, persimmon cake

FLAVOR

rhubarb, pickled strawberry, orange pekoe tea

FOOD PAIRINGS

tea smoked duck, Carolina 'cue, wild boar sausages

VINIFICATION

3.67 tons of remarkably clean fruit was hand-harvested and (barely) sorted on Sept 4. All clones co-fermented (20% whole cluster) in a 5-ton fermenter using wild yeasts. A 5-day cold soak preceded regular cap management for balanced extraction during a 12-day fermentation. Aged for 10-months in 20% new oak. Bottled without fining or filtration.

SITE

A hidden vineyard near the town of Aptos, a mere 4.5 miles from the Pacific. Pinot clones 115, 667, & 777 planted in the late 1990's. Soil is a deep colluvial fan of sand & calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration & very even ripening. Maritime climate necessitates extended hang times. Farmed by Prudy Foxx, aka "the Vine Whisperer."

NOTES

In 2012, star-viticulturalist Prudy Foxx told us a story about a fog-choked canyon over-looking the Monterey Bay. The canyon was studded with redwood trees growing from soils of sand and seabed material. And hidden in the forest? A five-acre Pinot Noir vineyard called Saveria. We drove down there, fell in love, and signed a fruit contract with our boots still sandy. Once bottled, we found the 2014 Saveria did just what we asked of it—to clearly telegraph the nuance of a coastal redwood forest. Dark berry, pine resin, dried mushrooms, and seashore notes lead in a very complex wine. As is the character of the vintage, this Pinot is noticeably concentrated promising a long cellar life.

DETAILS

| | |
|-----------------------------------|------------------------------------|
| Vineyard: Saveria | Total acidity: 5.8 g/l |
| Appellation: Santa Cruz Mountains | Residual sugar: 0.1 g/l |
| County: Santa Cruz | Alcohol: 12.4% |
| Winemaker: John Raytek | Yield 2.5 T/acre |
| Production: 240 cases | Clones: 115, 667, 777 |
| Anticipated maturity: 2017-2025 | Harvest dates: 09/14/2014 |
| pH: 3.57 | Bottling dates: 7/21 and 7/22/2014 |
| Brix 21.5° | |

