
LIOCO

2015 Saveria Vineyard
Santa Cruz Mountains
Pinot Noir

AROMA

pomgranate, plum pastille, pine resin

FLAVOR

cherry pit, pink peppercorn, black tea

FOOD PAIRINGS

miso black cod, borscht soup, roasted mushrooms

VINIFICATION

3.66 tons of remarkably clean fruit was hand-harvested and (barely) sorted on Sept 3. 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

Things are really grooving down at Saveria. Prudy Foxx aka "the Vine Whisperer" has the vineyard super dialed. Despite its close proximity to the Pacific Ocean and the omni-present fog that blankets that canyon all summer, we've yet to have any real issues with rot or mildew. This is about vigilantly farming a well-situated site. Last time I was in the vineyard, Prudy said "look up." Just above us was the vortex where the fog was breaking apart and turning into blue sky. Prudy smiled and said proudly, "You see that? That is where you want to plant Pinot Noir—right on the edge of the fog line."

DETAILS

Vineyard: Saveria
Appellation: Santa Cruz Mountains
County: Santa Cruz
Winemaker: John Raytek
Production: 215 cases
Anticipated maturity: 2018-2024
pH: 3.52
Brix 21.1°

Total acidity: 6.0 g/l
Residual sugar: 0.1 g/l
Alcohol: 12.2%
Yield 2 T/acre
Clones: 115, 667, 777
Harvest dates: 09/03/15
Bottling dates: 7/21/16

