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# LIOCO

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2016 *Laguna*  
Sonoma Coast  
Pinot Noir

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## AROMA

red plum, sweet tarts, tobacco leaf

## FLAVOR

pomegranate, pink peppercorn, rhubarb

## FOOD PAIRINGS

Char Siu ribs, tea smoked salmon, citrus stuffed guinea hen

## VINIFICATION

16.1 tons hand-harvested & sorted on and Sept. 3 and 6. All clones co-fermented (15% whole cluster) in open top fermenters using both wild & cultured yeasts. A 5-day cold soak preceded regular cap management during the 12-16 day fermentations. Aged for 11-months in 15% new oak. Settled for 1-month in tank prior to bottling.

## SITE

From a selection of premier Sonoma Coast sites, notably Teac Mor Vineyard situated in the lowest (and coldest) part of the valley. Pinot Noir clones Pommard and 777 planted in gravelly loam soils known locally as Goldridge, in modest elevations of +/- 200 feet. Defining features of this complex region include the omnipresent Pacific Ocean, its coastal forests & the fog-catching Laguna de Santa Rosa watershed.

## NOTES

Our Laguna Pinot Noir was named after the fog-catching, weather-shaping Laguna de Santa Rosa watershed which lords over this part of the Sonoma Coast /Russian River Valley. The wine features two ocean-cooled vineyards—a closed-loop / biodynamic ranch near Sebastopol, and the other situated on a windy knoll just above the esteemed Littorai estate. The wine shows that snappy red fruit and coniferous note found in Pinot Noir from this region and nowhere else—like a liqueur made from rhubarb, pomegranate, pine cones, and sea shells. The 2016 plucks very different chords than the drought-affected 2015. In what is more of a classic vintage, symmetry rather than amplitude takes center stage.

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## DETAILS

Vineyard: Teac-Mor  
Appellation: Sonoma Coast  
County: Sonoma  
Winemaker: Kai Kliegl  
Production: 240 cases  
Anticipated maturity: 2019 - 2025  
pH: 3.54  
Brix: 23.5

Total acidity: 6.3 g/l  
Residual sugar: 0.1 g/l  
Alcohol: 13.6%  
Yield: 2.5 T/acre  
Clones: Pommard, 777  
Harvest date: 9/3 & 9/8/2016  
Bottling date: 6/30

