
LIOCO

2018 Saveria Vineyard
Santa Cruz Mountains
Pinot Noir

AROMA

rose petal, clove, fraises des bois

FLAVOR

gravel, dehydrated orange, star anise

FOOD PAIRINGS

Zuni roast chicken with fresh herbs, duck shoyu ramen, squid ink pasta

VINIFICATION

6.4 tons hand-harvested and sorted on Oct. 10. Fermented with 30% whole clusters using wild yeasts. A 4-day cold soak preceded regular cap management (almost exclusively pump-overs) over an 18-day fermentation. Aged for 9 months in 25% new oak before being bottled unfiltered and unfiltered.

SITE

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

NOTES

It's become difficult to write about this wine without sounding hyperbolic. The fact is this is an extraordinary Pinot Noir site farmed by an extraordinary woman. Prudy Foxx has been called a vine whisperer for her innate horticultural abilities. It's a fitting nickname. She has an unexplainable relationship with the vineyards under her purview—each site attended to in a unique way. She's a champion of soil health and biome, and we've seen her pitching crushed up oyster shells from her pocket as she walks the rows. As the vines have aged, this wine has grown more expressive, more essentially "Saveria." There is so much innate energy here that it's compelled us to treat it evermore gently in the cellar. Fewer punch downs in favor of pump overs and no racking until bottling. Given the late harvest date (October 10th!) this Pinot Noir came in with fully ripened stems inspiring the use of 30% whole clusters which left no trace of stemminess in the wine. The 2018 version produced 13.3% alcohol—still low by California standards—but a point or so higher than previous versions. The result is one electric Pinot Noir that smells like fermenting red rose petals, just-picked coastal berries, Japanese plum, dried orange peels, and sea shells.

DETAILS

Vineyard: Saveria	Total acidity: 5.8 g/l
Appellation: Santa Cruz Mountains	Residual sugar: 0.1 g/l
County: Santa Cruz	Alcohol: 13.3%
Winemaker: Drew Huffine	Yield 3.5 T/acre
Production: 713 cases	Clones: 115
Anticipated maturity: 2020-2028	Harvest dates: 10/10
pH: 3.5	Bottling dates: 7/24/19
Brix 23.0°	

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