



## 2017 Fox Block North Coast Pinot Noir

### AROMA

Morello cherry, sandalwood, forest floor

### FLAVOR

pomegranate, rhubarb, baking spice

### FOOD PAIRINGS

funghi pizza, roasted salmon, Jidori chicken

### VINIFICATION

Fruit was harvested & sorted during the last two weeks of August. All lots were cold soaked and fermented in open top tanks (15% whole cluster) using both wild & cultured yeasts. Aged for 11-months in stainless steel and neutral French oak barrels. Bottled without fining or filtration.

### SITE

A selection of complementary North Coast vineyards compose this wine, with an emphasis on sites near the coast. Seven Pinot Noir clones are represented--115, 667, 777, 2A, 838, Pommard, & Martini. The goal was to capture the unique character of this region which is defined by the Pacific Ocean, its coastal forests & the fog-catching river valleys.

### STORY

This Pinot Noir was conceived and blended by friends Matt Licklider (founder of LIOCO) and Regan Jasper (Managing Partner of Fox Restaurant Concepts). The two industry vets first bonded over soil-driven Pinot Noir from hard-to-reach places, and their 10-year-long conversation at last yielded a wine.

### NOTES

There is a tradition in Champagne of identifying the choice barrels in the cellar and blending a wine that best expresses the winemaker's point of view. This is called the Tete d' Cuvee, or more literally the "head of the vatful." In simpler terms: its the cream. It requires a proverbial opening of the lens aperture to make a wine less about a specific vineyard than a regional one from the best vineyards (and barrels). That's what we have here in LIOCO's Fox Block XIII---a blend of our Single Vineyard holdings all located in the California's premier Pinot Noir AVAs. The wine has characteristics of coastal Sonoma and its foggy river valleys, as well as the heavily forested and mountainous locales of Mendocino. As is the LIOCO way, it is energetic and nuanced and should be at-home with a wide range of food options.

### DETAILS

Vineyards:	pH: 3.5
Sonoma Coast: Burnside	Brix: 23
Russian River Valley: Teac Mor	Total acidity: 6.1 g/l
Anderson Valley: Cerise, Demuth, Kiser	Residual sugar: 0.3 g/l
Potter Valley: McNab	Alcohol: 13.5
Appellation: North Coast	Yield: 2-4 T/acre
County: North Coast	Clones: 115, 667, 777, 2A, 838,
Winemaker: Drew Huffine	Pommard, & Martini
Production: 4000 cases	Harvest dates: 8/16/17-8/31/17
Anticipated maturity: 2018-2021	Bottling date: 11/21/2018

