

TASTING NOTES

BRAND OVERVIEW

LIOCO (pronounced lee-oko) is a dynamic "virtual winery" committed to site-driven wines. It is the result of a years-long-conversation between Matt Licklider, (a seasoned wine import specialist) and Kevin O'Connor (wine director at the esteemed Spago-Beverly Hills) about whether or not California could produce wines of origin.

VINIFICATION

Invoking "traditional" Chablisien winemaking, this wine was hand picked and sorted, whole cluster pressed, and fermented with a wild yeast in 100% stainless steel (no oak). A naturally-occurring malo finished completely. The wine rested on its fine lees (no batonnage) until bottling, which was done without fining or filtering.

VITICULTURE

The Michaud Vineyard is today one of the few places on earth where granite and limestone are co-located. This is reason enough to take note. In addition to this wholly unique soil, there are myriad other factors conspiring to produce what is for us, the most site-driven wine in our portfolio. Ruinously low rain fall (12-15 inches annually), high altitude (1500'+), and an extreme diurnal shift (40-60 degrees is common in summer) all play supporting roles. The Michaud Vineyard is farmed biodynamic, relying on a closed-loop organic system. Accordingly, the fight for life is on. The abundant pests coupled with the extreme environmental factors result in very low grape yields (and very little wine).

NOTES

"The Chalone bench has produced Chardonnay and Pinot Noir with the conviction that Burgundy's Corton has somehow migrated west" suggests Hugh Johnson and Jancis Robinson in their seminal book The World Atlas of Wine. Let's just say if you are looking for an overtly fruited California Chardonnay, this is not the wine. If you want to "taste stones and shake hands with a mountain" perhaps you're on the right track here. This wine, free of any oakiness, gives a clear translation of site. It is all about rocks and underbrush. There are hints of green pear and star-fruit in the nose, but the flavors are pure soil.

DETAILS

Vineyard: Michaud
 Appellation: Chalone
 County: Monterey
 Winemaker: Kevin Kelley
 Production: 411 cases
 PH: 3.54
 TA: 7.3g/l
 Brix: 23.2 degrees
 RS: 0.1 g/l
 Alcohol: 13.6%
 Yeast: wild
 Yield: 2 T/acre
 Clones: Wente
 Harvest dates: October 3rd
 Bottling date: April 24th

