

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

This wine was hand harvested in two lots: Block 8 on September 23rd and Block 10 on September 28th. Manual "punch-downs" were performed once daily. The wine was then cold-stabilized and fermented in stainless steel tanks. It was macerated for 18-days before being transferred to new, one-year, and two-year French oak barrels for 10-months.

VITICULTURE

This distinctive vineyard is situated on the arid, high-altitude exposures (1600' - 1800') of the Chalone Appellation, just at the base of the Pinnacles National Monument. The elevation produces daily temperature swings of 40 - 60° F. The soil is an extremely rare co-location of granite and limestone (from decaying marine organisms) and is among the most unique in the viticultural world. These deep porous soils and extreme microclimate produce tremendously stressed vines and attendant low yields. The vineyard is farmed biodynamically.

NOTES

What is it about wine grown in these elevated, windswept, limestone-rich soils that makes for superior cellaring? We're not sure. What we do know is that some of California's longest-lived Chardonnays and Pinot Noirs hail from the Chalone appellation. I met recently with a pedigreed sommelier in San Francisco who described to me an ethereal bottle of what he guessed (he was tasting the wine blind) was 1978 Domaine La Romanee Conti "La Romanee" (one of the earth's finest, rarest wines). It wasn't DRC, in fact it wasn't even Burgundy. It was a 1978 Pinot Noir from these very Chalone soils. This is not to suggest that every Chalone-based wine from every vintage will yield similar results. What is clear is that Chardonnay and Pinot Noir have a vocation in these soils. There is a pronounced "savor of site" here. There exists a coveted, singular nature which incants this wine came from here and here only!

DETAILS

Vineyard: Michaud
 Appellation: Chalone
 County: Monterey
 Winemaker: Michaud Michaud
 Production: 382 cases
 PH: 3.59
 TA: 6.2 g/l
 Brix: 25.1 degrees
 RS: 0.35 g/l
 Alcohol: 14.5%
 Yeast: wild
 Yield: 2.1 T/acre
 Clones: 667, 777
 Harvest dates: 9/23/05 & 9/28/05
 Bottling date: 8/29/06

