

TECH SHEET

BRAND OVERVIEW

LIOCO (pronounced lee-oko) is the result of a years-long-conversation between Matt Licklider, (a seasoned wine import specialist) and Kevin O'Connor (former wine director at the Michelin Two-Star Spago-Beverly Hills) about whether or not California could produce a true 'Wine of Origin'. The focus is on naturally fermented, (stainless-steel) Chardonnay and Pinot Noir from some of California's most pedigreed soils.

VINIFICATION

Hand harvested in two lots on Sept. 1st and 9th. A 19-day and 16-day fermentation occurred in open-top tanks using a wild yeast. Each lot pumped over twice daily during the 7 and 9-day cold soak, with manual punch downs there after. Aged for 12-months in neutral barrels. Bottled without fining or filtration.

VITICULTURE

A coastal, hillside vineyard in Carneros near the Napa/Sonoma county line. Soils are light, alluvial and provide very little water holding capacity. Located a few miles from San Francisco Bay, the vines are routinely bathed in fog during the summer months. A cool, true maritime microclimate ideally suited to Pinot Noir.

NOTES

This wine, and the fine little source that grew it, perfectly illustrates the bitter-sweet nature of being a negociant (a producer who contracts fruit rather than owning vineyards). Our viticulturalist Mark Neal led us to this site. His enthusiasm derived from the age of the vines and the unusual soils they were growing in. The rap on Carneros has always been: great climate, boring soil. The area is a big flood pan holding back the enormous ocean breach of the Golden Gate, and it is resigned to rather pedestrian clay loam soils. But perched on a hill just across from the Stornetta dairy, this vineyard benefits from light alluvial soils—soils which possess little water holding capacity and which stress the vines. Further, its proximity to the San Francisco Bay and its reliably cold afternoon winds, makes this a genuinely cool climate site. So, we were lovestruck and thinking about long term contracts. Then we got the call. The vineyard had sold and the new owners had no interest in selling fruit. 2007 will be our one and only expression from this unique site. And the search continues...

DETAILS

Vineyard(s): n/a
 Appellation: Carneros
 County: Sonoma
 Winemaker: Kevin Kelley
 Production: 540 cases
 Ph: 3.82
 Brix: 24.6
 Total Acidity: 6.0 g/l
 Residual Sugar: 0.3 g/l
 Alcohol: 14.2%
 Yeast: wild
 Yield: 3 T/acre
 Clones: Pommard & 115
 Harvest dates: 9/1 and 9/9
 Bottling date: 09/08/08

