

## 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 picked on October 11th. Intensive hand-sorting performed. Whole cluster pressed. Cold fermented in stainless steel tanks (no oak) using a wild yeast. Naturally occurring malolactic fermentation. 6-month fine lees contact. Bottled without fining or filtration.

### VITICULTURE

Situated within three prestigious wine appellations– Green Valley, Russian River Valley, and Sonoma Coast. Elevation of 1,000 feet in soft, sandy loam soil known locally as "goldridge." Proximity to Pacific Ocean and its constant fog creates a long, cool growing season. Meticulous, labor-intensive farming methods (leaf pulling, green harvesting, cluster sorting) produces even ripening and great intensity of flavors.

### NOTES

What a difference a year makes. To the pundits who claim California's Mediterranean climate precludes any appreciable vintage variation, I offer up the following experiment: taste our 06 Heintz and 07 Heintz side by side. The 2006 growing season was marked by uncharacteristically cool, erratic, and wet weather and "seasoned" by an outbreak of botrytis (or "noble rot"). The ensuing 06 wine, a dry botrytis-affected chardonnay, is pure exotica. The amplitude is H E A V Y. The 2007 growing season, by contrast, was more classic: dry, cool, and consistent. Charlie's fruit enjoyed extended hang time and developed the longer chains of flavors and aromas responsible for placing many of the chardonnays made in this vineyard among the finest in California. Where the 06 offers some insight into the terroir of this vineyard, the picture is viewed through a kaleidoscope–altered and augmented. The 07 is sober, precise, diamond cut. It hints at the exotica, but is held taught by ripe, cleansing acidity. Like a kernel of sun, enveloped by a cold mountain stream. The tension is exciting.

### DETAILS

Vineyard(s): Charles Heintz  
 Appellation: Sonoma Coast  
 County: Sonoma  
 Winemaker: Kevin Kelley  
 Production: 250 cases  
 Ph: 3.54  
 Brix: 24.8  
 Total Acidity: 5.9 g/l  
 Residual Sugar: 0.05 g/l  
 Alcohol: 14%  
 Yeast: wild  
 Yield: 3.5 T/acre  
 Clones: Clone 4  
 Harvest dates: 10/11/07  
 Bottling date: 04/03/08

