

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

A blend of old-vine Carignan (78%) Petite Sirah (10%) Mourvedre (9%) and Grenache (3%). The fruit was hand harvested, sorted and then fermented in stainless steel tanks using a wild yeast. Malolactic fermentation occurred naturally and finished completely. The wine remained in neutral French oak on fine-lees for 10-months and bottled without fining or filtration.

VITICULTURE

A selection of benchland vineyards in Mendocino's Redwood Valley compose this wine. The fruit comes from predominately old-vines which are dry-farmed and head-pruned. This cool, upland valley supports gradual (and often late) ripening. The soil is red clay strewn with fist sized rocks. The combination of vine age, an extended growing season, and tougher soil conspires to produce complex, intense wines.

NOTES

We learned a lot from the 2006 Indica. After several months in bottle the wine settled down into something utterly satisfying. The spirit of Indica, being a blended wine, allows for fluidity and experimentation. While we were clear from day one that the wine would always be driven by Alvin Tollini's exceptional old-vine Carignan, the supporting cast would have to prove their merit over time. Clear winners could take years to materialize. The 2007 Indica represents a slight shift away from the dense, chewy tannic backbone (supplied in 06 by the ample Petite Sirah) toward a more complex, high-toned, satiny profile (achieved by the additions of Grenache and Mourvedre). The Rhone varieties came from a cold site--so cold in fact that the lots, fermented separately, achieved a modest 11% alcohol. The high tones in these low alc additions filled in just the right octaves in the wine. And we put the 07 under screw cap to accomodate all of you who asked for it. Twist and bliss.

DETAILS

Vineyard(s): n/a
 Appellation: n/a
 County: Mendocino
 Winemaker: Kevin Kelley
 Production: 2300 cases
 Ph: 3.46
 Brix: 22.8
 Total Acidity: 6.8 g/l
 Residual Sugar: 0 g/l
 Alcohol: 13.5%
 Yeast: wild
 Yield: 2 T/acre
 Clones: Mother Clones
 Harvest dates: 10/15, 10/16, 10/26
 Bottling date: 09/07/08

