

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

The fruit was picked by hand, then sorted at the winery. Invoking a "purist's" take on Chablisien winemaking, the wine was 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

This wine was grown from the ground up. This is not a bulk wine. Three vineyards were chosen expressly for this production of the wine—vineyards that possessed one common feature: "creek-bed soil." We believe this soil type, found along the Russian River in the Russian River Valley, Chalk Hill, Dry Creek and the southern Alexander Valley appellations, contributes a chalky minerality that distinguishes Sonoma County Chardonnay.

NOTES

This is the wine we aspired to make in 2006, but had neither the raw materials nor the facility to do so. In 2007, it all came together—a small, concentrated crop of Chardonnay and a premium winemaking facility affording us full control of the élevage. What is immediately noticeable in this wine (all of the 07 Chardonnays) is the color—a greenish, hay-like hue. This is a telltale sign of freshness. Where the 2006 was ripe and rich, this wine is refreshing and vivid. Unencumbered by oak, the fruit and soil character is on display. We love (and covet) this mineral quality that is perhaps best described as crushed up wet chalk. The latent minerality cuts through the green pears, grapefruit, and chamomile blossoms.

DETAILS

Winemaker: Kevin Kelley
 Production: 6890 cases
 PH: 3.58
 TA: 6.3 g/l
 Brix: 24.1 degrees
 RS: 0.02 g/l
 Alcohol: 14.5%
 Yeast: wild
 Yield: 3-5T/acre
 Clones: Wente, Clone 4, and Upper Barn
 Harvest dates: 9/1 - 9/12
 Bottling date: 03/26/08

