
LIOCO

Pinot Noir Sonoma Coast
2008

TECH SHEET

AROMA

black cherry, iron shavings, dried porcini

FLAVOR

crushed bing cherry, dried orange peel, all spice

FOOD PAIRINGS

peking duck, tea smoked wild salmon, merguez sausages

VINIFICATION

19 tons were hand harvested on sept. 8th and 18th. A long cool fermentation in an open-top tank using a wild yeast. 20% whole cluster. a 7-day cold soak with manual punch downs. aged for 11-months in neutral french oak. bottled without fining or filtration.

SITE

located in the petaluma wind gap (a valley renown for funneling cold ocean-born wind and fog). pinot noir clones 667 and 115 are planted on an undulating hillside, with several aspects, at approx. 500 feet, in loamy "franciscan" soil.

NOTES

as much as we liked the carneros site we made our appellation wine from last year, a part of us pined for the coast. in truth, the soils there are better suited to pinot and the vines often older. so we hunted. and ultimately, we found a sweet spot in the petaluma wind gap—a place we knew we could rely on for coolness. additionally, this site and its varied topographical aspects begged for "multiple tries," as they say in burgundy, or the act of harvesting fruit on multiple days in the interest of achieving balanced ripeness. it is labor intensive if not logistically trying, but qualitatively the results speak for themselves. we love this wine for its purity of fruit. there is no heaviness from over-ripeness, no oakiness. just crisp, snappy pinot with a damp coastal feel to it.

DETAILS

vineyard(s): n/a
appellation: sonoma coast
county: sonoma
winemaker: kevin kelley
production: 968 cases
ph: 3.71
brix: 23.9
total acidity: 6.8 g/l
residual sugar: 0.4 g/l
alcohol: 14.0%
yeast: wild
yield: 3 t/acre
clones: 667, 115
harvest dates: 9/08/2008 – 9/18/2008
bottling date: 08/18/2009

