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# LIOCO

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2013 Hirsch Vineyard  
Sonoma Coast  
Pinot Noir

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## AROMA

red licorice, forest floor, sour plum, red currant

## FLAVOR

pomegranate, huckleberry, star anise, dried porcini

## FOOD PAIRINGS

Mesquite-grilled Cojo salmon, rosemary crusted pork loin

## VINIFICATION

4.2 tons hand-harvested and sorted on sept 6 & 9. Both clones fermented separately (25% whole cluster) in open-top tanks using wild yeasts. A 5-day cold soak preceded regular cap management for balanced extraction during a 16-18-day fermentation. Aged for 16-months in 25% new oak. Bottled without fining or filtration.

## SITE

A benchmark pinot vineyard personifying “the true Sonoma coast.” Perched on the second ridge from the Pacific Ocean, a mere 3.5 miles from the sea on California’s most active seismic fault (the San Andreas). Pinot Noir clones Mt. Eden and Pommard planted in the early 1980’s on various exposures at elevations of 1100-1400 ft. in soil composed of complex calcareous seabed material. Impeccably farmed by the trail-breaking David Hirsch.

## NOTES

Just south of Jenner there’s a neat little surf spot we check at the mouth of the Russian River. We usually stop for strong black coffee at Cafe Aquadica, and then drive up the hair-raising pitch of Coleman Valley Road. We pass through some towering redwoods along Bohan-Dillon Road as it climbs higher still before punching through the fog into the cool, coastal sunlight. And so it goes on the route to chez Hirsch. Even for a native, it’s hard not to pull over and take photos of these quintessential Northern California landscapes. We’ve been making wine here since 2009, so it is with a heavy heart that we bring you our coda vintage from this majestic ridge top site.

While our 2012 Hirsch has gone into a dormant phase, this 2013 is open-knit and immediately approachable. There is an undeniable “Hirsch-ness” about this wine—a sweet & sour red fruitedness allied to a chalky minerality. Red licorice, pomegranate, star anise, red currant and forest floor all play a role in this complex Sonoma Coast Pinot Noir.

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## DETAILS

Vineyard: Hirsch  
Appellation: Sonoma Coast  
County: Sonoma  
Winemaker: John Raytek  
Production: 210 cases  
Anticipated maturity: 2018+  
pH: 3.65  
Brix: 22.5

Total acidity: 5.8 g/l  
Residual sugar: 0.1 g/l  
Alcohol: 13.1  
Yield: 2 t/acre  
Clones: Mt. Eden, Pommard, 115  
Harvest dates: Sept. 6 & 9  
Bottling date: July 23

