
LIOCO

2013 Saveria Vineyard
Santa Cruz Mountains
Pinot Noir

AROMA

red currant, thyme, incense

FLAVOR

black raspberry, fresh morel, mineral

FOOD PAIRINGS

Roasted quail w/ root veg, charred eggplant

VINIFICATION

4.4 tons of remarkably clean fruit was hand-harvested and (barely) sorted on Sept 10. All clones co-fermented (50% whole cluster) in a 5-ton fermenter using wild yeasts. A 5-day cold soak preceded regular cap management for balanced extraction during a 12-day fermentation. Aged for 10-months in 20% new oak. Bottled without fining or filtration.

SITE

A hidden vineyard near the town of Aptos, a mere 4.5 miles from the Pacific. Pinot clones 115, 667, & 777 planted in the late 1990's. Soil is a deep colluvial fan of sand & calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration & very even ripening. Maritime climate necessitates extended hang times. Farmed by Prudy Foxx, aka "the Vine Whisperer."

NOTES

In our second year working with star-viticulturalist Prudy Foxx, aka "vine whisperer", we made at Saveria what may be the red wine of vintage for LIOCO. The fruit quality in 2013 was superlative. As our bins were loaded onto the sorting table at our winemaking cooperative, every passing winemaker commented on the uniformly ripe, rot-free clusters. Where did we get that Pinot?!! Vague answers were given. The unique and predictable nature of this maritime canyon on Pleasant Valley Road near Aptos seems to suit perfectly the finicky Pinot Noir. The vineyard is situated five miles from the Pacific, at the exact point where the oceanic fog breaks apart and gives way to patchy sunshine. It sits on a deep fan of colluvial sand which Prudy says "functions like a cold blooded animal" in its tendency to react immediately to the ambient temperature. We love the distinctiveness of Pinot grown on sandy soils—a delicate red fruited quality that reminds us of Chambolle-Musigny.

DETAILS

Vineyard: Saveria
Appellation: Santa Cruz Mtns
County: Santa Cruz
Winemaker: John Raytek
Production: 392 six packs
Anticipated maturity: 2016-2020+
pH: 3.71
Brix 21°

Total acidity: 5.5 g/l
Residual sugar: 0.2 g/l
Alcohol: 12.3%
Yield 1.5t/acre
Clones: 115, 667, 777
Harvest dates: 09/10/13
Bottling dates: 8/7/13

