
LIOCO

2016 Saveria Vineyard Santa Cruz Mountains Pinot Noir

AROMA

red raspberry, pencil shavings, violet

FLAVOR

rosemary, fraise des bois, orange pekoe tea

FOOD PAIRINGS

morel risotto, eggplant rollatini, soy glazed pork belly

VINIFICATION

4.1 tons of remarkably clean fruit was hand-harvested and (barely) sorted on Sept 24. All clones co-fermented (30% whole cluster) in a 5-ton fermenter using wild yeasts. A 5-day cold soak preceded regular cap management for balanced extraction during a 14-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

Now in our fifth year at Saveria it feels like the vineyard is firing on all cylinders. Much of that can be attributed to the work done there by star-viticulturalist Prudy Foxx, aka "the vine whisperer." If the Santa Cruz Mountains ever needed a champion, they have one in Prudy. She and her tight-knit crew farm a number of the better sites in the AVA including (for LIOCO) Saveria and La Marisma. Her approach could be described as holistic, in that no two sites are farmed the same way. Each vineyard has a tailored strategy born of the countless hours spent walking the rows.

The 2016 Saveria, not surprisingly, was one of the wines-of-the-vintage for us. All sinew and snap it shows the powerful elegance of a prima ballerina. The chorus of dark and red fruit is delivered on the back of the wine's tell: a coniferous quality bespoke of the redwoods enclosing the vineyard. Prudy calls it "airroir"—a clever riff on terroir—and says the grapes respire the evergreen forest, the briny Monterey Bay, and the coastal flora in the space between. The last two vintages garnered 94 and 96 points respectively, and were among the highest rated Pinot Noirs of the year in Wine & Spirits Magazine. We think the 2016 is a superior vintage.

DETAILS

Vineyard: Saveria	Total acidity: 6.5 g/l
Appellation: Santa Cruz Mountains	Residual sugar: 0.1 g/l
County: Santa Cruz	Alcohol: 12.9%
Winemaker: John Raytek	Yield 2 T/acre
Production: 440 6pk cases	Clones: 115, 667, 777
Anticipated maturity: 2019-2023	Harvest dates: 09/24/2016
pH: 3.51	Bottling dates: 7/23/2017
Brix 22.5°	

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