
LIOCO

2017
Sonoma Coast
Pinot Noir

AROMA

pomegranate, bay laurel, wet slate

FLAVOR

cranberry, forest floor, oolong tea

FOOD PAIRINGS

roasted squab, abalone, prosciutto and figs

VINIFICATION

15.7 tons hand-harvested & sorted on Aug 28, Sept. 2 + 7. All clones co-fermented (15% whole cluster) in open top fermenters using both wild and cultured yeasts. A 5-day cold soak preceded regular cap management during the 12-16 day fermentations. Aged for 8 months in 15% new oak, and settled for 1 month in tank prior to bottling.

SITE

From a selection of premier Sonoma Coast vineyards including Teac Mor & Goldridge. Pinot Noir clones Pommard, 777 & Jackson planted in gravelly loam soils known locally as Goldridge, in modest elevations of +/- 200 feet. Defining features of this complex region include the omnipresent Pacific Ocean, its coastal forests & the fog-catching Laguna de Santa Rosa watershed.

NOTES

The longer we have been enjoying wine, the more we seem to gravitate toward razor-sharp whites and tartly-fruited reds. In a classical sense, it's the sharp and tart notes in wine that make our mouths water, calling for that next bite of food. Our Pinot Noir from the ocean-cooled Sonoma Coast, fits this bill. The source? A vital, biodynamic vineyard near Sebastopol that's humming with frogs and honeybees and pygmy goats. The kinetic energy of the place is easily recognizable in the wine providing for a real thrill. And from the warmer 2017 vintage, there's enough ripe cranberry and pomegranate notes to please even the IPOB haters. Pull a cork and drop the needle on Side 1 of Dylan's Blonde on Blonde.

DETAILS

Vineyard: Goldridge, Teac-Mor
Appellation: Sonoma Coast
County: Sonoma
Winemaker: Drew Huffine
Production: 699 cases
Anticipated maturity: 2019-2025
pH: 3.53
Brix: 23.1

Total acidity: 6.0 g/l
Residual sugar: 0.3 g/l
Alcohol: 13.4%
Yield: 2.5 T/acre
Clones: 777, Pommard
Harvest date: 8/27, 9/2 and 9/7
Bottling date: 7/24/2018

