
LIOCO

2019
Ojo Rosé
Sonoma Coast

AROMA

pink guava, white grapefruit, bay laurel

FLAVOR

watermelon rind, rosewater, wet stone

FOOD PAIRINGS

salmon w/ green sauce, wild mushroom quesadilla, gumbo

VINIFICATION

1.3 tons Pinot Noir (75%) and .43 tons Chardonnay (25%) hand-harvested on September 5. Fruit was lightly foot tread, and then went direct to press. Co-fermented on native yeasts in neutral oak for eight months, completing a long, slow malolactic fermentation. Racked to steel for a 1-month settling before bottling.

SITE

From the Teac Mor vineyard—a biodynamic ranch 8 miles from the Pacific in the Laguna de Santa Rosa watershed. There are five unique soil types here (loam, silt, clay, volcanic, and sand), the result of volcanic activity and thousands of years of river flow. This unique site is defined by its proximity to the sea, soil diversity, and active biome.

NOTES

We've long admired a Champagne known as "Eye of the Partridge," which blends Chardonnay and Pinot Noir into a delicious penny-colored sparkler. Matt had the idea to make a still rosé the same way, and to do it without the market-driven pressure of producing a finished wine by Super Bowl Sunday. *Ojo* is a blend of 2/3 Pinot Noir and 1/3 Chardonnay, picked together at low brix at our friend Steven Moore's biodynamic Sonoma Coast vineyard. We foot-tread the fruit to get the juices running, lightly pressed it, and let it slowly co-ferment on wild yeasts in four neutral oak barrels. The results, just bottled in June, proved Matt's hunch correct: a still version of rosé Champagne can be both intriguing and thirst-quenching!

DETAILS

Vineyards: Teac-Mor	pH: 3.23
County: Sonoma Coast	Brix: 20.6°
County: Sonoma	Total acidity: 7.1 g/L
Winemaker: Drew Huffine	Residual sugar: 0.6 g/L
Production: 73 cases	Alcohol: 13.0%
Anticipated maturity: 2020-2023	Yield: 3 T/acre
	Clones: Pinot Noir: 777, Chardonnay: 96
	Harvest dates: 9/5/2019
	Bottling date: 5/22/2020

