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# LIOCO

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2021 Saveria Vineyard  
Santa Cruz Mountains  
Pinot Noir

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## AROMA

coastal berries, wild red plum, lavender flower

## FLAVOR

pomegranate, black tea, dried orange peel

## FOOD PAIRINGS

Duck a l'Orange, miso black cod, wild mushroom/sage risotto

## VINIFICATION

4.54 tons hand-harvested and sorted on Sept 30. Fermented on 33% whole clusters using wild yeasts. A 5-day cold soak preceded a 14-day fermentation. Cap management entailed one pump-over and one punch down daily. Pressed at dryness and aged 10-mos. in 33% new French oak. Bottled unfined and unfiltered.

## SITE

A hidden vineyard near the town of Aptos, 600 ft. above sea level and a mere 4 miles from the Pacific. Pinot Noir clones 115 and 777 planted in the late 1990s. Soil is a deep colluvial fan of sand and calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration and very even ripening. Maritime climate necessitates extended hang times. Farmed by Prudy Foxx, aka "The Vine Whisperer."

## NOTES

Now in our 10th year at Saveria, the vineyard is firing on all cylinders. Much of that can be attributed to our partnership there with star-viticulturalist Prudy Foxx, aka "the vine whisperer." Her approach could be described as holistic—a tailored strategy born of the countless hours spent walking the rows. The 2021 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.

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## DETAILS

Vineyard: Saveria	pH: 3.5
Appellation: Santa Cruz Mountains	Brix 22.1°
County: Santa Cruz	Total acidity: 5.6 g/l
Winemaker: Drew Huffine	Residual sugar: 0.2 g/l
Production: 190 cases	Alcohol: 13.3%
Anticipated maturity: 2026-2031	Yield 2.5 T/acre
	Clones: 115, 777
	Harvest dates: 9/30
	Bottling dates: 7/12/22

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