
LIOCO

2013
Sonoma Coast
Pinot Noir

AROMA

black raspberry, forest floor, cola

FLAVOR

morello cherry, clove, rhubarb

FOOD PAIRINGS

BBQ pork chops, salmon cakes, Peking duck

VINIFICATION

15.3 tons hand-harvested & sorted on Sept. 9 & 10. All clones co-fermented (15% whole cluster) in open top fermenters using both wild & cultured yeasts. A 5-day cold soak preceded regular cap management during the 12-16 day fermentations. Aged for 11-months in 15% new oak. Settled for 1-month in tank prior to bottling.

SITE

From a selection of premier Sonoma Coast vineyards (& individual blocks) including Teac Mor, Champlin, & Barbed Oak. Pinot Noir clones Pommard, 777, & 115 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, & de Santa Rosa watershed.

NOTES

By our own estimation this wine took a step forward in terms of quality between 2012 and 2013. The reason is three fold. The first: a low yielding, droughty vintage that produced wines of great purity. The second: smaller berries and lower skin to juice ratios led to the decision to use less whole cluster fermentation resulting in a wine slightly more fruit-driven than the 2012. The third: the addition of an exciting new vineyard to the roster--Barbed Oak which is planted to all CA field selection clones like MT Ede, Swan, and Calera.

DETAILS

Vineyard: Teac Mor, Champlin, & Barbed Oak
Appellation: Sonoma Coast
County: Sonoma
Winemaker: John Raytek
Production: 1000 cases
Anticipated maturity: 2016+
pH: 3.62
Brix: 23.9

Total acidity: 5.7 g/l
Residual sugar: 0.4 g/l
Alcohol: 13.6
Yield: 2-3 t/acre
Clones: Pommard, 777, & 115
Harvest date: 9/9/2015, 9/10/2015
Bottling date: 6/19/15

