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# LIOCO

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2014  
Sonoma Coast  
Pinot Noir

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## AROMA

bay laurel, wet slate, pomegranate

## 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 & 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 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 de Santa Rosa watershed.

## NOTES

Technically the third straight year of drought, vintage 2014 was the first year we actually felt its presence in the vineyard. With the crop reduced by 30% from the previous year and a growing season devoid of any dramatic swings, we cashed in on what will surely be a landmark vintage. Growing Pinot Noir near the coast means you must content with constant pressure from rot and mildew. Except in the drought years, where there simply isn't the ever-present moisture in the environment. The resulting wines show a clarity of expression that is pretty compelling. If that weren't enough, the low yields translated to wines with great concentration. Dry extract for days. All totaled up, these 2014's Pinots may be some of the best red wines we have ever produced. Dig in.

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## DETAILS

Vineyard: Goldridge, Teac-Mor  
Appellation: Sonoma Coast  
County: Sonoma  
Winemaker: John Raytek  
Production: 900 cases  
Anticipated maturity: 2017-2023  
pH: 3.6  
Brix: 22.9

Total acidity: 6 g/l  
Residual sugar: 0.5 g/l  
Alcohol: 13.8  
Yield: 3 T/acre  
Clones: Pommard, 777, Jackson  
Harvest date: Goldridge 9/7, Teac Mor 8/28 and 9/2  
Bottling date: 6/25 - 6/26/2015

