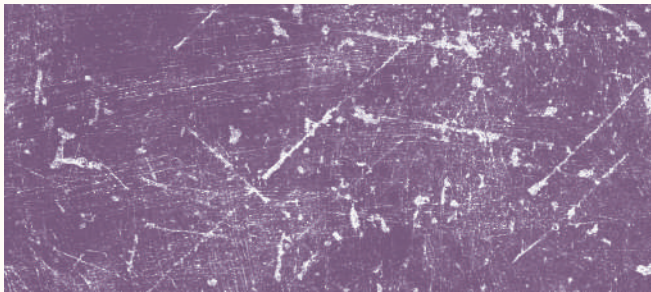


LIOCO

Syrah 2022



Caleta

APPELLATION COUNTY
Santa Cruz Mountains Santa Cruz

ALCOHOL BY VOLUME VOLUME
12.9% 750^{ML}

AROMA
italian plum,
black pepper,
oil-cured olive

FLAVOR
graphite,
blackberry,
cordyceps

FOOD PAIRINGS
steak frites,
lamb meatballs,
lacquered short ribs

PH BALANCE
3.6
RESIDUAL SUGAR
0.1 g/l

TOTAL ACIDITY
6.2 g/l
BRIX
21.6°

VINIFICATION
2.3 T of Syrah hand-harvested and sorted on the chilly morning of Oct 20th. Fermented with 75% whole clusters on native yeasts. A 5-day cold soak preceded a gentle pressing 21-days later. The wine was aged in used French oak for 16-months without SO₂ until bottling. Bottled unfinned/unfiltered.

SITE
A home-vineyard near Aptos, 4mi from the Pacific Ocean. At 600 feet it sits in a transitional zone where fog breaks up into cool sunlight. This heavily forested zone is on a deep colluvial fan of sand and calcareous soils with excellent drainage. The cold, maritime climate necessitates rigorous farming, extended hang times, and a steady temperate. Owners Frank & Carol Saveria with their viticultural ace Prudy Foxx are up for the challenge.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA
CONTAINS SULFITES LIOCOWINE.COM

CA CRV

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

