## LICO

## Syrah 2018



Cal	leta

APPELLATION COUNTY
Santa Cruz Mountains Santa Cruz

ALCOHOL BY VOLUME 12.9%

VOLUME 750<sup>ML</sup> AROMA bison jerky, red peppercorn, raspberry pastille

FLAVOR black plum, violet liqueur, Kalamata olive FOOD PAIRINGS anchovy-rubbed lamb chops, smash burgers, buffalo meathalls

PH BALANCE	1	TOTAL AC
3.6		6.9 g/l
RESIDUAL SUGAR		BRIX
0.03 g/l		21.0°

## VINIFICATION

3.03 tons hand-harvested and sorted on October 29. Fruit fermented using wild yeasts on 100% whole clusters. Regular cap management followed over 16 days before pressing. Extended élevage in neutral French oak for 15 months, with no SO2 additions until just before bottling. Unfined and unfiltered.

## SITE

A hidden vineyard, tucked in a foggy canyon, just 4 miles east of and 600ft. above the sea. Syrah clones Estrella + Syrah Noir planted in the late 1990s. Soil is a deep colluvial fan of sand + calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration and very even ripening. Maritime climate necessitates (very) extended hang times. Farmed by Prudy Foxx, aka "the Vine Whisperer."

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

**CONTAINS SULFITES** 

LIOCOWINE.COM

