
LIOCO

2018
Sonoma Coast
Pinot Noir

AROMA

black pepper, rhubarb, morello cherry

FLAVOR

cranberry, black plum, spice box

FOOD PAIRINGS

duck cassoulet, birria tacos, sausage + peppers

VINIFICATION

15.9 tons hand-harvested and sorted on Sept. 15, 17, 22, and Oct. 5. All vineyards and clones were kept separate and underwent spontaneous fermentation on wild yeasts. A 4-day cold soak preceded regular cap management. Aged for 9 months in 15% new oak. Cross-flow filtered prior to bottling.

SITE

From a trio of premier Sonoma Coast vineyards: Teac-Mor, Burnside, and Bravo Toro. Pinot Noir clones Pommard, 777, 115, and 15 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, and the fog-catching de Santa Rosa watershed.

NOTES

At the edge of the continent, a relentless sea pounds a heavily forested coast. A blanket of fog works its way inland, finding the natural channels carved out of the mountains by prehistoric rivers. The local biome crackles with life. So what happens when you plant the most site-receptive red grape in a vibrant river valley, ringed by redwoods and lorded over by the cold Pacific ocean? In a vintage like 2018, you silence those skeptical of California terroir, because this wine smells irrefutably like the place it comes from. It leads with freshly-picked coastal berries, both sweet and tart. It has a whisper of crushed seashells and pine sap. The signature notes from our friend Steven Moore's biodynamic Teac Mor vineyard are on display too—the cranberry skin, the pomegranate, the rhubarb, the black tea, and they all seem to come from a well-tuned orchestra. Special year out here for sure.

DETAILS

Vineyards: Teac Mor, Burnside,

Bravo Toro

Appellation: Sonoma Coast

County: Sonoma

Winemaker: Drew Huffine

Production: 560 cases

Anticipated maturity: 2020-2025

pH: 3.5

Brix: 23.5

Total acidity: 6.2 g/l

Residual sugar: 0.1 g/l

Alcohol: 13.7%

Yield: 3-4 T/acre

Clones: Pommard, 777, 115, 15

Harvest date: 9/15

Bottling date: 7/23/2019

