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# LIOCO

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2019 *Caleta*  
Santa Cruz Mountains  
Syrah

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## AROMA

olive tapenade, violet, pink peppercorn

## FLAVOR

wild blueberry, rosemary, smoked meat

## FOOD PAIRINGS

BBQ brisket, Korean shortribs, Merguez sausages

## VINIFICATION

2.43 tons of Syrah hand-harvested and sorted on the chilly morning of November 2<sup>nd</sup>. Fermented 75% whole cluster on wild yeasts. A 5-day cold soak preceded a gentle pressing 21-days later. The wine was aged in used French puncheons and barriques on the lees without any SO<sub>2</sub> until bottling—bottled unfiltered.

## SITE

A hidden vineyard, tucked in a foggy canyon, just 4 miles east of and 600ft. above the sea. Syrah clones Estrella and Syrah Noir planted in the late 1990s. Soil is a deep colluvial fan of sand and 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."

## NOTES

There are two imposter rows of Syrah in this premier Pinot Noir situated on the Western slope of the Santa Cruz Mountains. The vineyard is farmed by local legend Prudy Foxx aka "the vine whisperer." Sitting four miles from the cold Monterey Bay and tucked into a box canyon that fills and empties with fog every day, the microclimate could be considered too extreme to ripen a late-maturing variety like Syrah. *Caleta* will never be an every-year thing, but a welcome addition to our cellar on those vintages with drier, warmer springs when fruit set can occur. In 2019, all the stars aligned and we found ourselves picking fully ripe, remarkably clean Syrah on Halloween weekend! Fermented on 100% whole clusters and elevated with zero SO<sub>2</sub> until bottling, this wine—savory and perfumed to the extreme—shows what is possible with coastal California Syrah.

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## DETAILS

Vineyard: Saveria	pH: 3.65
Appellation: Santa Cruz Mountains	Brix: 22.9°
County: Santa Cruz	Total acidity: 5.5 g/l
Winemaker: Drew Huffine	Residual sugar: 0.1 g/l
Production: 150 cases	Alcohol: 13.4%
Anticipated maturity: 2023-2030+	Yield: 1 T/acre
	Clones: Estrella + Syrah Noir
	Harvest dates: 11/2/2019
	Bottling date: 6/25/2021

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