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# LIOCO

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2019 Saveria Vineyard  
Santa Cruz Mountains  
Pinot Noir

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## AROMA

schezuan peppercorn, kirsch, incense

## FLAVOR

nutmeg, black plum, dried strawberry

## FOOD PAIRINGS

wild mushroom tart, lamb meatballs, whole roasted chicken

## VINIFICATION

5.98 tons hand-harvested and sorted on Oct 4<sup>th</sup> before a 3-day cold soak and 14-day fermentation on native yeasts. 1/3 of the fruit was destemmed and pumped-over daily (no punchdowns). The remainder (from the cooler "barn block") was left with 33% whole clusters, with regular cap management. Aged 11 months in 33% new oak. Bottled unfiltered and unfiltered.

## SITE

A hidden vineyard near the town of Aptos, 600 ft above sea level and a mere 4 miles from the Pacific. Pinot Noir clones 115 and 777 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 extended hang times. Farmed by Prudy Foxx, aka "The Vine Whisperer."

## NOTES

It's become difficult to write about this wine without veering off into hyperbolic territory. The fact is: this is an extraordinary site for Pinot Noir farmed by an extraordinary woman. Prudy Foxx has been called a vine whisperer for her innate horticultural abilities. It's a fitting nickname. We've taken to calling her a wine witch. She has an unexplainable relationship with the vineyards under her purview. Each site is attended to in different way. There's an emphasis on soil health and biome. We've seen her pitching crushed up oyster shells amongst the vine rows. No rabbit's feet, yet. Every year this wine seems to get more expressive, more essentially "Saveria." There is so much innate energy in this Saveria Pinot Noir, it compelled us to make some winemaking adjustments. We performed no punch downs (100% pump overs) on one third of the fruit, and used less whole cluster (20%) in the service of accentuating the wine's purity. This wine's song is true and we want no white noise getting in the way.

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## DETAILS

Vineyard: Saveria	pH: 3.56
Appellation: Santa Cruz Mountains	Brix 23.6°
County: Santa Cruz	Total acidity: 6.2 g/l
Winemaker: Drew Huffine	Residual sugar: 0.1 g/l
Production: 220 cases	Alcohol: 13.5%
Anticipated maturity: 2023-2030	Yield 2.5 T/acre
	Clones: 115
	Harvest dates: 10/04/2019
	Bottling dates: 8/06/2020

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