

# LIOCO

2019 Sealift Vineyard  
Sonoma Coast  
Pinot Noir

## AROMA

cranberry skin, kirsch, seaweed

## FLAVOR

rhubarb, pomegranate, wild coastal herbs

## FOOD PAIRINGS

charred eggplant, pork tenderloin, seared duck breast

## VINIFICATION

3.3 tons hand-harvested and sorted on Sept. 11. Clones 777 and 115 fermented on wild yeasts in small open-top tanks with 10% whole clusters. A 4-day cold soak preceded regular cap management (mainly pumpovers) during a 14-day primary fermentation. Aged for 10 months, undisturbed, in 40% new French oak. Bottled without fining or filtration.

## SITE

This spectacular "true coast" vineyard with unobstructed views of the Pacific was a former apple farm. In a prime spot at 700ft. between the first and second ridge, 5mi. from the sea. Clones 115 and 777 planted in 1999 on well-draining sandy-loam soils full of fossilized scallop shells. This area is heavily forested, reliably cool and foggy, and ideally suited for high energy Pinot Noir.

## NOTES

This splendid vineyard used to be a prodigious apple farm. The old, brick kiln still stands tall on the site. There are a number of unique blocks on the ranch—all with different root stocks, clones, soils, aspects. In this way it reminds us of Hirsch, although it sits closer to (and in clear view of) the Peay Vineyard. The soils are sandy with fractured veins of shale resulting from all the seismic drama that is still unfolding in this young geologic zone. Just 5-miles from the Pacific at mid-level elevations that put most of the ranch just above the fogline, means this fruit gets slowly ripened under cool sunlight. Ideal for Pinot Noir. These 2019 grapes came in a little riper than we wanted it, but the pedigree of the site shined through. True Sonoma Coast Pinot...in all her glory. Quickly sold out in our tasting room!~

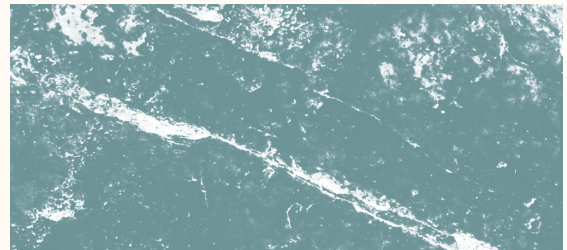
## DETAILS

Vineyard: Sealift	Total acidity: 7.3 g/L
Appellations: Sonoma Coast	Residual sugar: 0.1 g/L
County: Sonoma	Alcohol: 13.7%
Winemaker: Drew Huffine	Yield: 3 T/acre
Production: 95 cases	Clones: 115, 777
Anticipated maturity: 2021-2027	Harvest date: 9/11/2019
pH: 3.33	Bottling date: 8/6/2020
Brix: 23.3°	

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Pinot Noir  
2019



VINEYARD  
Sealift

APPELLATION  
Sonoma Coast

COUNTY  
Sonoma

ALCOHOL BY VOLUME  
13.7%

VOLUME  
750ML

AROMA  
kirsch,  
seaweed,  
cranberry skin

FLAVOR  
rhubarb,  
pomegranate,  
wild coastal herbs

FOOD PAIRINGS  
charred eggplant,  
pork tenderloin,  
seared duck breast

PH BALANCE  
3.3  
RESIDUAL SUGAR  
0.03 g/l

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PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

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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.



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