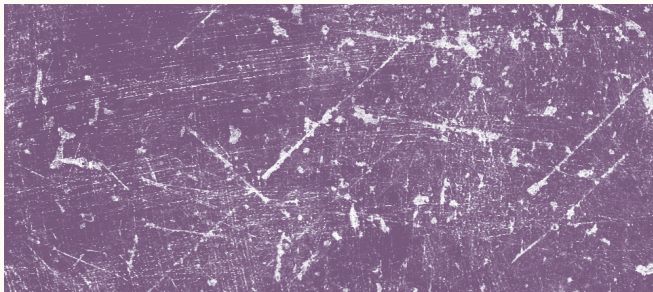


LIOCO

Syrah 2021



Caleta

APPELLATION COUNTY
Santa Cruz Mountains Santa Cruz

ALCOHOL BY VOLUME VOLUME
12.7% 750^{ML}

AROMA
bacon fat,
cracked pepper,
blackberry liqueur

FLAVOR
dried fig,
baking spice,
wild blueberry

FOOD PAIRINGS
Coq au Vin,
'chovy-rubbed
lamb chops,
wild boar sausages

SITE

A home-vineyard near Aptos, 4mi from the Pacific Ocean. At 600ft it sits in a transitional zone where fog breaks up into cool sunlight. This heavily forested zone is on a deep colluvial fan of sand and calcareous soils with excellent drainage. The cold, maritime climate necessitates rigorous farming, extended hang times, and a steady temperate. Owners Frank & Carol Saveria with their viticultural ace Prudy Foxx are up for the challenge.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

PH BALANCE
3.6
RESIDUAL SUGAR
0.1 g/l

VINIFICATION

2.95 tons of Syrah hand-harvested and sorted on the chilly morning of October 31st. Fermented 66% 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 SO₂ until bottling—bottled unfiltered.

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TOTAL ACIDITY
6.2 g/l
BRIX
21.6°

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.

