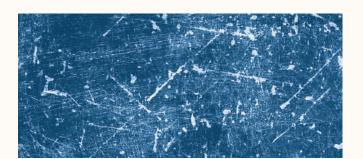


Cabernet Sauvignon 2021



Fondo

APPELL ATION Sonoma Valley COUNTY Sonoma

ALCOHOL BY VOLUME 13.6%

VOLUME 750ML

AROMA

gravel, wild blackberry, preserved cherries

FLAVOR

bay leaf, black current. Santa Rosa plum,

FOOD PAIRINGS

Korean BBQ bistro burgers, braised short ribs PH BALANCE

3.6 RESIDUAL SUGAR

 $0.3 \, g/l$

7.1 a/l BRIX 23.7°

TOTAL ACIDITY

VINIFICATION

1.8 T of Clone 8 + 2.4 T of Clone 337 were hand picked on Sep 3rd. Fruit was hand sorted and destemmed Both lots underwent 4-day cold soak before fermentation on native yeasts. Daily cap management during 21-day fermentation. Wine was aged in new & used French oak barrels for 18 mos. Bottled unfined/unfiltered

SITE

Fondo means 'lowest part, or bottom' in Spanish and refers to the aspect seen in the Sonoma Valley. Two parcels compose this wine. Clone 337 from the historic Bedrock Vinevard. planted 2004 with 'old-school' California sprawl on alluvial soils of loam, clay, & volcanic ash. Clone 8 is dry-farmed on the proximate Monte Rosso Vineyard, planted 2004 on red, iron-rich clay soils. This blend from two legendary growers showcases the refined Cabernet this AVA is known for

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