

LIOCO

Cabernet Sauvignon 2021



Fondo

APPELLATION
Sonoma Valley

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.6%

VOLUME
750^{ML}

AROMA
gravel,
wild blackberry,
preserved cherries

FLAVOR
bay leaf,
black currant,
Santa Rosa plum,

FOOD PAIRINGS
Korean BBQ,
bistro burgers,
braised short ribs

PH BALANCE
3.6

RESIDUAL SUGAR
0.3 g/l

TOTAL ACIDITY
7.1 g/l

BRIX
23.7°

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 unfinned/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 Vineyard, 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.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA
CONTAINS SULFITES

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CA CRV

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.

