
LIOCO

2021 *Fondo*
Sonoma Valley
Cabernet Sauvignon

AROMA

wild blackberry, preserved cherries, gravel

FLAVOR

Santa Rosa plum, black currant, bay leaf

FOOD PAIRINGS

braised short ribs, Korean BBQ, bistro burgers

VINIFICATION

1.8 tons of Clone 8 + 2.4 tons 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 (38%), 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 (62%), planted 2004 on red, iron-rich clay soils. This blend from two legendary growers showcases the refined Cabernet this AVA is known for.

NOTES

The opportunity to access some legitimate Grand Cru quality Cabernet Sauvignon grapes at Monte Rosso Vineyard is what pushed us, at long last, into the world of red Bordeaux varieties. That coupled with an open door at the historic Bedrock Vineyard on the valley floor below—where our friends Morgan and Chris had just wrapped the final year on a 30 year grape contract with Mondavi (long a source for that legendary estate's Reserve Cabernet). The stars had finally aligned for LIOCO to attempt a CS inspired by those from another era—the 1970's California Cabs with low ABV, little to no new oak, and plenty of savory Bordeaux-like complexity. Our first ever CS, which we named Fondo meaning "from the lowest part of the valley," was a barrel selection we blended from both vineyards. The micro, drought concentrated 2021 vintage gave us a wine of great force and power, that once opened gulps down air, drinks well on Day 2, and should provide for decades of cellaring potential.

DETAILS

Vineyard: Bedrock, Monte Rosso	pH: 3.6
Appellation: Sonoma Valley	Brix 23.7°
County: Sonoma	Total acidity: 7.1 g/l
Winemaker: Drew Huffine	Residual sugar: 0.3 g/l
Production: 213 cases	Alcohol: 13.6%
Anticipated maturity: 2024-2040+	Yield: 2.5 T/acre
	Clones: 337 and Clone 4
	Harvest dates: 9/3/2021
	Bottling dates: 2/13/2024

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