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# LIOCO

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2021 *Lejano*  
Sonoma Coast  
Pinot Noir

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## AROMA

Bing cherry, fresh fig, crushed graphite

## FLAVOR

rhubarb, black raspberry, baking spice

## FOOD PAIRINGS

roasted pork loin, 5-spice duck breast, wild salmon burger

## VINIFICATION

Pinot clones 777 + 115 were hand-harvested and sorted on Sept 6-9. Drought concentrated berries (Clone 115) fermented on wild yeasts in small open-top tanks with 33% whole clusters. A 4-day cold soak preceded regular cap management (mostly pumpovers) during a 14-day fermentation. Aged undisturbed, for 10 mos. used French oak barrels. Bottled without fining or filtration.

## SITE

*Lejano* is Spanish for "distant" or "far away," which aptly characterizes the remote Sonoma Coast vineyards we source for this wine. These sites are situated from between 5-9 miles from the Pacific Ocean on a series of ridgelines ranging from 500-700ft—placing them at or just above the fog line. Pinot Noir Clones 115 & 777 were planted in the late 1990s on a sandier soil base full of seashells. The extreme microclimate requires a steady temperament and a willingness to work with very low yields.

## NOTES

Given the micro yields of the drought-wracked 2021 vintage, we had to find an additional source for *Lejano*. We returned to an old friend, Charley Heintz, whose vineyard produced some early renditions of LIOCO Chardonnay back in the mid-2000's (his Pinot Noir grapes were never available back then!). The Heintz and Sealift vineyards are defined by their relationship with the nearby Pacific Ocean, and cling to a series of hills right at the fog line. They are nestled into a coveted Pinot Noir aspect--'between the first and second ridge' from the ocean. The San Andreas Fault runs right through this zone, lifting up complex soils full of mixed rock and fossilized scallop shells. The small clusters seen in 2021 inspired us to employ delicate winemaking protocols to hedge against any excessive color or weight. Like the 2020, we did predominantly pump-overs and bottled only the free run juice. The result? A clean, red-fruited Pinot with lots of sap and snap.

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## DETAILS

Vineyard: Sealift, Heintz  
Appellation: Sonoma Coast  
County: Sonoma  
Winemaker: Drew Huffine  
Production: 159 cases  
Anticipated maturity: 2025-2032

pH: 3.5  
Brix: 23.2°  
Total acidity: 6.2 g/l  
Residual sugar: 0.4 g/l  
Alcohol: 13.6%  
Yield: 2 T/acre  
Clones: Pommard, 777, 115  
Harvest date: 9/6-9/9  
Bottling date: 2/14

