
LIOCO

2021 Sealift Vineyard
Sonoma Coast
Pinot Noir

AROMA

pomegranate, Kirsch, bay laurel

FLAVOR

blueberry, red plum, violet pastilles

FOOD PAIRINGS

funghi pizza, 5-spice duck breast, buffalo meatballs

VINIFICATION

3.26 tons hand-harvested and sorted on Sept 9th. 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. in 33% new French oak. Bottled without fining or filtration.

SITE

This spectacular "true coast" vineyard with unobstructed views of the Pacific was a former apple farm. In a prime spot at 700ft. between the first and second ridge, 5mi. from the sea. Clones 115 and 777 planted in 1999 on well-draining sandy-loam soils full of fossilized scallop shells. This area is heavily forested, reliably cool and foggy, and ideally suited for high energy Pinot Noir.

NOTES

This splendid vineyard used to be an apple farm. The old, brick apple kiln still stands tall on the site. There are a number of unique blocks on the ranch—all with different root stocks, clones, soils, aspects. In this way it reminds us of nearby Hirsch, although it sits closer to (and in clear view of) the Peay Vineyard. The soils are sandy with fractured veins of shale resulting from all the seismic drama that is still unfolding in this young geologic zone. Just 5-miles from the Pacific at mid-level elevations most of the ranch is above the fogline, means this fruit gets slowly ripened under cool sunlight. Ideal for Pinot Noir. In 2021 these drought-concentrated clusters were half their normal size, and bursting with flavor. If you want to impress some dinner guests this holiday season, give a bottle a 30-minute decant and pour.

DETAILS

Vineyard: Sealift	Total acidity: 6.1 g/L
Appellations: Sonoma Coast	Residual sugar: 0.1 g/L
County: Sonoma	Alcohol: 13.6%
Winemaker: Drew Huffine	Yield: 2.5 T/acre
Production: 140 cases	Clones: 115
Anticipated maturity: 2023-2033+	Harvest date: 9/9/2021
pH: 3.51	Bottling date: 7/12/2022
Brix: 23.7°	

