
LIOCO

2022 *Lejano* Sonoma Coast Pinot Noir

AROMA

rhubarb, sour red cherry, 5-spice

FLAVOR

crushed pomegranate, raspberry pastille, bay laurel

FOOD PAIRINGS

Peking duck, Texas BBQ, carnitas tacos

VINIFICATION

One ton of clone 777 + 2 tons of clone 115 Pinot Noir were hand-harvested and sorted on Sept 15th. Fruit was de-stemmed and cold-soaked for 4-days prior to spontaneous fermentation. We employed punch-downs and pump-overs lasting 14-days. The wine was lightly pressed into French oak barriques (20% new), aged for 10-months, & bottled unfiltered.

SITE

Lejano is Spanish for "distant" or "far away," which aptly characterizes the remote Sonoma Coast vineyards we source from. These fringy sites are situated 5-14 miles from the Pacific Ocean on a series of ridgelines and/or valleys at 400-700ft—placing them at the edge of the fog line. Clones Pommard, 115, & 777 planted in the late 1990s on diverse soils of sandy clay loam strewn with fossilized seashells. The extreme microclimate and meagre soils require a steady temperament and a willingness to work with low yields.

NOTES

With three years of extreme drought severely diminishing grape yields, we had to find an additional source for *Lejano*. We found two—a pair of wild, organically farmed sites west of Forestville ringed by redwood trees. These two sites and our stalwart Sealift Vineyard on the far Sonoma Coast are defined by their relationship with the nearby Pacific Ocean. They all cling to a series of hills at the fog line. The San Andreas Fault runs through this zone, lifting up complex soils full of mixed rock and fossilized scallop shells. The small clusters and hot weather at harvest in 2022 inspired us to employ delicate winemaking protocols to hedge against any excessive color or weight. We did predominantly pump-overs and bottled only the free run juice. The result? A still dark, brooding Pinot Noir with medium to high grip, that needs some air to reveal its core of characteristic sour red fruit.

DETAILS

Vineyard: Sealift, Pocket Canyon, Singh
Appellation: Sonoma Coast
County: Sonoma
Winemaker: Drew Huffine
Production: 144 cases
Anticipated maturity: 2025-2030

pH: 3.58
Brix: 23.5°
Total acidity: 6.2 g/l
Residual sugar: 0.3 g/l
Alcohol: 13.6%
Yield: 2.5 T/acre
Clones: Pommard, 777, 115
Harvest date: 9/7/22-9/18/22
Bottling date: 2/13/24

