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# LIOCO

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2023 Saveria Vineyard  
Santa Cruz Mountains  
Pinot Noir

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## AROMA

red plum, marmalade, clove

## FLAVOR

coastal berries, crack seed, rock salt

## FOOD PAIRINGS

long-cooked kale w/ chorizo, miso-glazed cod

## VINIFICATION

4.75 tons hand-harvested and sorted on September 14th. Fermented on 33% whole clusters using wild yeasts. A 5-day cold soak preceded a 14-day fermentation. Cap management entailed one pump-over and one punch down daily. Pressed at dryness and aged 10-mos. in 33% new French oak. Bottled unfiltered and unfiltered.

## SITE

A hidden vineyard near the town of Aptos, 600 ft. above sea level and a mere 4 miles from the Pacific. Pinot Noir clones 115 and 777 planted in the late 1990s. Soil is a deep colluvial fan of sand and calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration and very even ripening. Maritime climate necessitates extended hang times. Farmed by Prudy Foxx, aka "The Vine Whisperer."

## NOTES

It's become difficult to write about this wine without sounding hyperbolic. The fact is this is an extraordinary Pinot Noir site farmed by an extraordinary woman. Prudy Foxx has been called a vine whisperer for her innate horticultural abilities. It's a fitting nickname. She has an unexplainable relationship with the vineyards under her purview—each site attended to in a unique way. She's a champion of soil health and biome, and we've seen her pitching crushed up oyster shells from her pocket as she walks the rows. Vintage 2023 delivered us some immaculate looking fruit from Saveria. As our bins were loaded onto the sorting table at our winemaking cooperative, every passing winemaker commented on the uniformly ripe, palm-sized clusters (we call them grenades). Where did we get that Pinot?!! Vague answers were given. The unique and predictable nature of this maritime canyon on Pleasant Valley Road near Aptos seems to suit perfectly the finicky Pinot Noir. The vineyard is situated at the exact point where the oceanic fog breaks apart and gives way to patchy sunshine. It sits on a deep fan of colluvial sand which Prudy says "functions like a Great White Shark" in its ability to react immediately to the ambient temperature. We love the distinctiveness of Pinot grown on sandy soils—a delicate red fruited, leafy quality. We don't love sharks.

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## DETAILS

Vineyard: Saveria Vineyard	pH: 3.6
Appellation: Santa Cruz Mountains	Brix 23.8°
County: Santa Cruz	Total acidity: 6.2 g/l
Winemaker: Drew Huffine	Residual sugar: 0.2 g/l
Production: 208 cases + 3 cases magnums	Alcohol: 13.6%
Anticipated maturity: 2025-2035+	Yield: 2.5 T/acre
	Clones: 115
	Harvest dates: 10/14/23
	Bottling dates: 07/10

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