
LIOCO

2023 Sealift Vineyard West Sonoma Coast Pinot Noir

AROMA

raspberry pastille, violet, cigar box

FLAVOR

wild blackberry, Mission fig, black tea

FOOD PAIRINGS

wild mushroom pizza, sweet Italian sausages

VINIFICATION

4.15 T of pristine Pinot Noir hand-harvested and sorted on Oct 5. Clone 115 fermented on wild yeasts with 33% whole clusters in a small open-top tank. A 4-day cold soak preceded a gentle infusion during a 14-day fermentation. Aged undisturbed for 10 mos. in 35% new French oak. Bottled unfiltered/unfiltered.

SITE

This spectacular "true coast" vineyard with unobstructed views of the Pacific was a former apple farm. In a prime spot at 700 ft. 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

Tucked in between the first and second ridge, this neighborhood has established itself as the premier locale for high intensity Pinot Noir. There are a number of aspects to this former apple ranch. We selected a block along the spine of the property with an East/West row orientation and true North facing aspect. Even in colder sites, climate change is now driving the conversation and changing the calculus. Ten years ago we would have been seeking South facing aspects on the true coast to maximize sunlight exposure. Now, we want to get our fruit out of the afternoon sun to prevent sun damage and preserve acidity. The Pacific Ocean acts like a reliable air conditioning system, so what we end up getting from these prized true coast sites is Pinot Noir that gets slowly ripened in cool sunlight via the process of photosynthesis. This is in stark contrast to the wines grown in warmer zones (like the RRV) where the heat is driving sugars and forcing earlier and earlier harvest dates (with less developed flavors in the wines).

DETAILS

Vineyard: Sealift	pH: 3.4
Appellation: West Sonoma Coast	Brix 23.5°
County: Sonoma	Total acidity: 5.3 g/l
Winemaker: Drew Huffine	Residual sugar: 0.1 g/l
Production: 194 cases + 3 cases magnums	Alcohol: 13.1%
Anticipated maturity: 2025-2035+	Yield: 2.5 T/acre
	Clones: 115
	Harvest dates: 10/5/23
	Bottling dates: 07/10

