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# LIOCO

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## 2022 Fondo Sonoma Valley Cabernet Sauvignon

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### AROMA

Morello cherry, allspice, cacao

### FLAVOR

black currant, pomegranate molasses, sweet tobacco

### FOOD PAIRINGS

English beef stew, lamb tagine, classic burger

### VINIFICATION

2.23 tons of Bedrock + .59 tons of Monte Rosso were hand picked on Aug 31<sup>st</sup> and Sep 3<sup>rd</sup>. All fruit was hand sorted and destemmed. Both lots underwent 4-day cold soak before fermentation on native yeasts. Daily cap management during 15-day fermentation. Wine was aged in one new puncheon + four used barriques for 27-months. Bottled unfinned/unfiltered.

### SITE

*Fondo* means 'lowest part, or bottom' in Spanish and refers to the aspect seen in the Sonoma Valley. Three parcels compose this wine. Clone 337 from the historic Bedrock Vineyard (81%), planted 2004 with 'old-school' California sprawl on alluvial soils of loam, clay, & volcanic ash. Clone 8 + Clone 4 are dry-farmed on the proximate Monte Rosso Vineyard (19%), planted 2004 on red, iron-rich clay soils. This blend from two legendary growers showcases the refined Cabernet this AVA is known for.

### NOTES

A LIOCO Cabernet Sauvignon? How? Why? The short is: because Sara and I are geeks who enjoy authentic wines from all varieties, around the world. We love the old school Cali Cabs from the 1970s and 1980s and still have some prized bottles in our cellar. The inspo for Fondo was 1966 Mondavi Reserve—a wine at 12.3% abv, no noticeable oak, with a streak of green pyrazine running through it. Could we still make wine like that in the era of climate change? Fondo explores this question. When our friends Morgan and Chris at Bedrock told us they had just wrapped the final year on a 30 year grape contract with Mondavi (long a source for that legendary estate's Reserve Cabernet), and offered LIOCO some of that old vine, field sprawl Cab, we jumped. Our inaugural vintage 2021 gave us the confidence to wade into the sharky waters of Cab Sauv. And our follow up bottling in 2022 has determined us to continue. LIOCO is now a Cab house ;). This wine is a barrel selection made from Bedrock and (California Grand Cru) Monte Rosso. It is a deeply saturated wine that still maintains buoyancy and drinkability.

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### DETAILS

Vineyard: Bedrock, Monte Rosso  
Appellation: Sonoma Valley  
County: Sonoma  
Winemaker: Drew Huffine  
Production: 189 cases  
Anticipated maturity: 2028-2042+

pH: 3.6  
Brix 22.5-24.5°  
Total acidity: 5.5 g/l  
Residual sugar: 0.3 g/l  
Alcohol: 13.8%  
Yield: 2 T/acre  
Clones: Clone 4, Clone 8  
Harvest dates: 8/31-9/3  
Bottling dates: 3/10/25

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