

LIOCO

Cabernet Sauvignon 2022



Fondo

APPELLATION	COUNTY
Sonoma Valley	Sonoma
ALCOHOL BY VOLUME	VOLUME
13.8%	750 ^{ML}

AROMA
cacao,
allspice,
Morello cherry

FLAVOR
black currant,
sweet tobacco,
pomegranate
molasses

FOOD PAIRINGS
lamb tagine,
classic burger,
English beef stew

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.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

PH BALANCE

3.6

RESIDUAL SUGAR

0.3 g/l

TOTAL ACIDITY

5.49 g/l

BRIX

23.5°

VINIFICATION

2.23 T of Bedrock + .59 T of Monte Rosso were hand picked on Aug 31st and Sept 3rd. All fruit was hand sorted and destemmed. Both lots underwent 4-day cold soak before fermentation on native yeasts. Daily cap mgmt during 15-day ferm. Aged in one new puncheon + four used barriques for 27-mos. Bottled unfined/unfiltered.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



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