



2022 Monte Rosso Vineyard
Moon Mountain District
Cabernet Sauvignon

AROMA

black licorice, crème de mûre, eucalyptus

FLAVOR

dark plum, oil-cured olive, sweet tobacco leaf

FOOD PAIRINGS

beef stew, shepherd's pie, Korean bbq

VINIFICATION

1.1 tons of clone 4 and 1.6 tons of clone 8 Cabernet Sauvignon hand harvested on Sep 1st. Fruit was hand sorted and gently de-stemmed prior to a 5-day cold soak. Fermented for 23-days on indigenous yeasts in small steel fermenters. Wine aged for 30-months in new & used French oak barrels. Bottled unfiltered/unfiltered.

SITE

This historic vineyard atop Moon Mountain boasts some of the state's oldest Cabernet Sauvignon. The vineyard takes its name from the mineral-rich, red clay soils that define the wines. We selected two blocks planted in 2004—one dry farmed, low yielding block at 1040 feet with Clone 8, and another on a cooler, north-facing aspect at 690 feet with Clone 4. This mountain Cabernet vineyard produces profound, long lived wines with few equals in Sonoma County.

NOTES

The 2022 Fondo marks LIOCO's second year bottling Cabernet Sauvignon. Our curiosity about the variety and whether it could be shaped into a complex, lithe, and drinkable red wine in the age of climate change was peaked with the 2021 installment. We were surprised how much we liked that wine despite the warm, droughty conditions, and August (!) harvest dates. The results gave us the confidence to continue. Vintage 2022 was another warm one with more early harvest dates, but the wine seems to show even riper tannins than the 2021. We sourced from the two same sites—Bedrock and Monte Rosso—and leaned a little heavier into the former to achieve this appellation-level style of ready-to-drink Cabernet made in the old school way. No micro-ox, roto fermenter, water adds, acid adds, or toasty new oak in this one. Just a savory red wine with lots of black fruit and a streak of herbaciousness to keep it all interesting. LIOCO is now all in on Cabernet Sauvignon. More to come...

DETAILS

Vineyard: Monte Rosso	pH: 3.34
Appellation: Moon Mountain District	Brix 24.1°
County: Sonoma	Total acidity: 6.7 g/l
Winemaker: Drew Huffine	Residual sugar: 0.6 g/l
Production: 189 cases	Alcohol: 13.8%
Anticipated maturity: 2026-2040+	Yield: 2 T/acre
	Clones: Clone 4, Clone 8
	Harvest dates: 9/1
	Bottling dates: 6/10/25

