



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 1<sup>st</sup>. 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 unfinned/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**

California does not have a qualitative map for vineyards as one finds in Bordeaux or Burgundy. Still we are beginning to identify Grand Cru vineyards here. In fact, you might say that very mission is LICO's thing. Hunting down the unmarked Grand Crus in our back yard. Monte Rosso qualifies. Home to some of the oldest Cabernet Sauvignon in the country, planted on red, iron-rich soils, atop Moon Mountain above the town of Sonoma. When they offered grapes to LICO, we drove up there, fell in love, and signed a contract with our boots in the soil. This wine, our second effort here, shows us what is possible when old school winemaking philosophy meets modern day farming in a world class vineyard. It's fireworks. Decant for one hour or bury in your cellar for decades. Expect black licorice, crème de mûre, eucalyptus, dark plum, oil-cured olive. I like it with shepherd's pie.

**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

