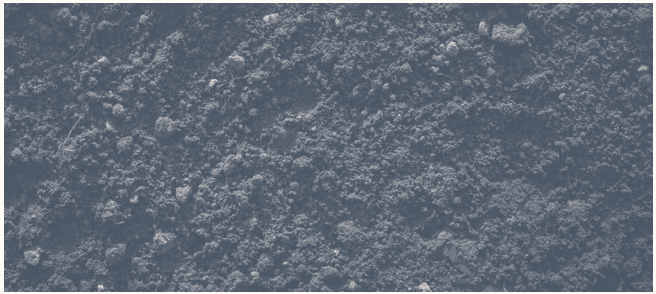
LIOCO

# Cabernet Savignon
2023



*Fondo*

**APPELLATION**
Sonoma Valley

**COUNTY**
Sonoma

**ALCOHOL BY VOLUME**
13.8%

**VOLUME**
750ML

**AROMA**
star anise,
boysenberry,
cedar shavings

**FLAVOR**
cassis,
cacao,
fruit leather

**FOOD PAIRINGS**
stuffed peppers,
bacon burger,
lamb curry

**PH BALANCE**
3.61

**TOTAL ACIDITY**
5.5 g/L

**RESIDUAL SUGAR**
0.4 g/L

**BRIX**
23.5°

**VINIFICATION**
3 T were hand-picked the chilly morning of Sept 27th. Fruit was hand-sorted and destemmed prior to a 4-day cold soak. Fermented on native yeast with daily cap management during a 21-day fermentation. Aged undisturbed in 25% new oak (one new puncheon barrel + four used barriques) for 27-months. Bottled unfined/unfiltered.

**SITE**
*Fondo* means 'lowest part, or bottom' in Spanish and refers to the aspect of the lower Sonoma Valley. This block of Clone 337 Cabernet Sauvignon in the historic Bedrock Vineyard was planted in 2004 with an old-school California sprawl (leafier canopy, slower ripening) on alluvial soils of loam, clay, & volcanic ash. The expert farming done by the Bedrock team facilitates a lithe, eminently drinkable Cabernet reminiscent of those from another era.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

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CA CRV

**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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