

2009

NO|CO

PINOT NOIR

SONOMA COAST

STORY

Matt Licklider & Kevin O'Connor, founders of LIOCO Winery and very much a part of the New California Wine movement, believed it possible to both make compelling wine at home and to do so from vineyards outside the prized county of Sonoma. NoCo (an abbreviation for North Coast) is our second label focusing on wines grown in the six counties north of San Francisco (Marin, Sonoma, Napa, Solano, Lake, Mendocino). The principled philosophy which propelled LIOCO into the limelight is applied here—choice vineyard sites, clean horticulture, low yields, early harvest dates, wild yeasts, no additions to fermentation. While Chardonnay will be a cornerstone of this label, the red offering will be more fluid—allowing for the topsy-turvy fruit market to dictate where the best values will be found. From the abundant, financially recessed fruit market of 2009 we stole a Sonoma Coast Pinot Noir.

AROMA

Pomegranate, sour red plum, orange pekoe tea

FLAVOR

Rainier cherry, rhubarb, blood orange, dried porcini mushroom

FOOD PAIRINGS

Peking duck, low-country bbq, smoked salmon

VINIFICATION

Several unique lots were hand harvested and sorted during the second half of September. All clones were fermented (20–40% whole cluster) in open-top tanks using wild yeasts. A 5–15 day cold soak preceded twice daily manual punch downs during the 18–24 day fermentation. The wine was aged for 12–months in one, two, and three year barrels.

SITE

Several prized sites were involved in the composition of this wine. Spanning from the cool, windy Petaluma Wind Gap, to the heart of the Russian River Valley, to the Mayacamas Mountains of the Sonoma Valley, to the foggy Green Valley Russian River Valley. All sites were meticulously farmed at low yields and harvested by hand.

NOTES

This is nothing short of an opportunity wine—a wine we may never again be able to reproduce from these fruit sources, at this price. The vineyards responsible for this wine usually command \$35 – \$50 bottle prices for our parent winery LIOCO. When in the summer of 2009 a big crop (of exceptional quality) coincided with a crashing economy—a buyer's market prevailed. We bought 40 tons of discounted fruit from our growers with the plans to declassify a handful of barrels of finished wine from each site and blend them into our second label. This is no central valley Pinot Noir cropped at 5+ tons per acre. This is Sonoma Coast Pinot Noir from choice vineyard sites. Enjoy it while it lasts!

DETAILS

County: Sonoma
Appellation: Sonoma Coast
Winemaker: Kevin Kelley
Production: 2400 cases
Clones: 115, 667, 777, Wadenswil and Pommard
Harvest dates: 9/14/2009 – 9/27/2009
Bottling Date: 03/16/2010 and 03/17/2010

Yeast: Wild
Yield: 2 – 2.5 T/Acre
Ph: 3.81
Brix: 23.7
Total acidity: 6.1 g/l
Residual sugar: 0.02 g/l
Alcohol: 13.5%

