



Matt Licklider & Kevin O'Connor



OVERVIEW

No | Co, an abbreviation for North Coast and the source of the fruit, is the new second label from our friends at LIOCO. LIOCO, begun in 2007, was the result of a years-long discussion between Matt Licklider (a seasoned wine import specialist), and Kevin O'Connor (at the time, wine director at the esteemed Spago-Beverly Hills) about whether or not California could produce wines of origin. Their philosophy includes picking earlier to maintain natural acidity (and lower potential alcohol), employing wild yeasts, and bottling without fining or filtration. Their core belief is, "Careful vineyard selection combined with a restrained winemaking approach will produce compelling wine." The focus is on *stainless steel fermented*, vineyard-designate Chardonnay and gently treated, vineyard designate Pinot Noir (limited in production and availability), as well as an old-vine blend of "under-dog" California varietals (old vine Carignan, Petite Sirah and Mourvèdre) called "Indica". All LIOCO Chardonnays are made using wild yeast, no oak, non-fined and non-filtered!

Varieties: Chardonnay, Pinot Noir
Average Production: 3,000 cases

VINEYARD/CELLAR PRACTICES

- Careful selection in vineyard managed by the LIOCO team (no bulk juice purchased)
- Native yeast fermentation in stainless steel, and full naturally-occurring malolactic fermentation
- No enzymes, nutrients, or acid added
- Bottled without fining or filtration

WINE

Chardonnay North Coast

Actually 100% from a benchland vineyard right on the Sonoma/Mendocino county line (technically it is Mendo wine), it is yet another nice chard from LIOCO....on the nose the wine expresses orange blossom, butterscotch and touch of cotton candy. On the palate it is rich and balanced. Citrus floral, zesty lemon and finishing with rich honey flavors that allow the wine to finish long and structured. All in all, a great chard for the price!

Pinot Noir Sonoma Coast

This is nothing short of an opportunity wine—a wine Matt and Kevin 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 the parent winery LIOCO. When in the summer of 2009 a big crop (of exceptional quality) coincided with a crashing economy, it became a buyer's market. 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!



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