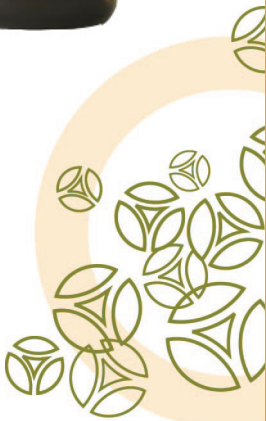


CALIFORNIA NORTH COAST

LIOCO HEALDSBURG



triage wines

4755 Colorado Avenue South, Ste A
Seattle, WA 98134
206. 763. 5994
fax 206. 883. 0215

2210 North Lewis Street
Portland, OR 97227
503. 236. 6262
503. 236. 3660 fax

OVERVIEW | LIOCO is a small winery crafting Sonoma wines, many of them from single vineyards. Its principals have a storied history in the wine and food industries of California: Matt Licklider spent many years at North Berkeley Imports, handling sales for some of the world's finest wine labels. Kevin O' Connor continues to head up the wine program at Spago in Beverly Hills. LIOCO stands for good fruit sources, minimal intervention and no oak. Part of a new wave of California chardonnay producers who share a Chablis-like vision for cooler climat Chardonnay grown on minerally rich soils.

ANNUAL PRODUCTION: 10,000 cases

GRAPE VARIETIES: chardonnay, pinot noir, carignan, and petite syrah

VINEYARD/CELLAR PRACTICES | Everything begins in the vineyard--without a compelling vineyard site, there is little chance of creating a distinctive wine. Inspired by traditional European winegrowing practices, LIOCO seeks out vineyard sites with tougher soil, older vines, and some stress-producing aspect (altitude, extreme temperatures, poor soil, etc). Then they simply shepherd the grapes from bud to bottle in the least intrusive way possible.

This disciplined approach serves to amplify the voice of the vineyard, or the unique flavors and aromas tied inextricably to the soil. What registers is: this wine came from this place only, and could not have come from anywhere else. This is a wine of origin. Such singularity in wine is worth pursuing. It is alas what keeps our fires burning.

WINES | Sonoma Chardonnay "Sonoma County" (Sonoma) -From a blend of sites in creek-bed soil. All naturally fermented in tank (no oak). Bottled unfinned and unfiltered

Chardonnay "Stuhlmuller" (Alexander Valley, Sonoma) - From a designated single block of old-vine Wente clones on flank of Russian River. All naturally fermented in tank (no oak).

Chardonnay "Michaud" (Chalone, Monterey) - From a high-altitude vineyard, limestone-rich soils, biodynamically farmed. All naturally fermented in tank (no oak).

Chardonnay "Durell" (Sonoma Valley, Sonoma) - From stony soil (a dried-up river bed) in Carneros/ Sonoma Valley. Impeccably farmed by father/son team Steve and Ned Hill.

Chardonnay "Charles Heintz" (Sonoma Coast, Sonoma) - From "gold-ridge soil" in the extreme Sonoma Coast. Meticulously farmed by enigmatic Charles Heintz. Naturally fermented in tank

Rosé - An unlikely blend of all the red lots in our cellar. Pinot Noir (55%), Carignan (35%), Grenache (5%) and Mourvedre (5%). Fermented with native yeast in neutral oak.

"Indica" (Mendocino County) - A proprietary blend of old-vine, head-pruned Carignane (around 90%) + Petite Sirah. Planted in rocky, benchland soil in cool Redwood Valley AVA. Co-fermented, cap punched manually, 10-month elevage in older barrels.

Pinot Noir "Michaud" (Chalone, Monterey) - Wine shows the high-and-dry, limestone-and-granite glory that is "Michaud Vineyard." Biodynamically farmed. Tiny yields. Wild yeast fermented. Manual punchdowns. 10-15% whole cluster. 10-month elevage in 1, 2, and 3-yr. barrels.

Pinot Noir "Klindt" (Anderson Valley, Mendocino) - One of Anderson Valley's western-most Pinot vineyards used for still wine. Fractured rock and clay soil. Wild yeast fermented. Manual punchdowns. 10-15% whole cluster. 10-month elevage in 1, 2, and 3-yr. barrels.

Pinot Noir "Hirsch" (Sonoma Coast, Sonoma) - Considered the epicenter of extreme coastal Pinot Noir, located just one ridge back from the Pacific Ocean. A blend of Pommard and Mt. Eden clones. Heterogeneous soils composed largely of calcareous seabed material. Wild yeast fermented. Manual punchdowns. 10-15% whole cluster. 10-month elevage in 1, 2, and 3-yr. barrels.