

PINOT NOIR PRESS

GOLD MEDAL
WINE CLUB'S



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Inaugural Edition

LIOCO WINE

An emerging world-class wine entity in northern California, LIOCO's core belief is based on finding compelling vineyard sites, restraining their winemaking approach, and thus 'building wines from the ground up.'



LIOCO (pronounced lee-oko) is the result of a years-long conversation between Matt Licklider, a seasoned wine import specialist, and Kevin O'Connor, wine director at the esteemed Spago-Beverly Hills, about whether or not California could produce a true 'wine of origin.' After gathering opinions and drawing inspiration from some of the world's greatest wine producers, the duo concluded that it could indeed be achieved.

What is a true 'wine of origin?' According to LIOCO, "it's a wine that successfully portrays the voice of the vineyard through unique flavors and aromas tied inextricably to the soil." In short, it is a wine with a clear representation of where it came from. Thus is the philosophy behind LIOCO's vineyard-designated wines and Burgundian-influenced, gently treated Pinot Noirs.

Co-founder Matt Licklider, who had his wine epiphany during the winter of 1995, got his start in the industry by going to work for Boulder, Colorado-based boutique wine distributor, The Maxwell Company, where he soon became a leading sales person. He went on to represent Napa wine importer Dalla Terra, and finally the esteemed North Berkeley Imports, for which he represented some of the

classiest French and Italian producers in the United States.

His friend and colleague Kevin O'Connor found his calling at a much younger age, when his parents served "Old World" wines of Burgundy and Bordeaux at the dinner table growing up. With a great-grandmother who single-handedly made Italian Trebbiano d'Abruzzo two generations prior, it seems that O'Connor was pre-destined to a career in wine.

"All of our resources are directed toward the sourcing of grapes from the state's premier vineyards."

After a series of high-profile sommelier positions, his wine director experience at Spago-Beverly Hills, and a wine-making stint at Rancho Sisquoc in Santa Maria Valley, O'Connor joined forces with Licklider and together, formed the principles and philosophy that made LIOCO a reality.

LIOCO, which cleverly enough is a fusion of the cofounders' last names, LI-cklider and OCO-nnor, finally laid its foundation in August of 2005, and has since been an escalating success for the tight-knit team of passionate wine enthusiasts. *continued on Page 2*

Top photo: LIOCO owners Kevin O'Connor and Matt Licklider.



Views of the premier California vineyards used for the LIOCO wine program.

LIOCO WINE, *Continued from Page 1*

When asked what distinguishes LIOCO from other wineries, aside from their “building wine from the ground up” credo, the response is their unique production process:

“We buy fruit from independent growers throughout California and make the wine in a state-of-the-art cooperative in Santa Rosa. We do not own any vineyards, nor do we own a winery. All of our resources are directed toward the sourcing of grapes from the state’s premier vineyards.”

LIOCO’s dedication to finding California’s best vineyard properties, with an emphasis on restrained winemaking practices, ensures that their wines clearly represent the varietals’ authentic flavor and aroma characteristics.

The winery’s success with Pinot Noir comes from Licklider and O’Connor’s deep understanding of the elusive, Burgundian-born grape. Widely known as one of the most soil-susceptible varietals, vineyard selection is critical, and LIOCO produces several gently treated Pinots from properties with extreme climates and tougher soils to accurately portray the varietal’s complex characters.

LIOCO’s first release came in 2005 with slightly more than 1,600 cases, which was immediately hailed by sommeliers and wine industry press in numerous publications. Today, the winery has grown to a modest 7,000 cases with no immediate plan to significantly raise the ceiling.

Licklider and O’Connor are accompanied at LIOCO by diligent winemaker Kevin Kelley, who gained his formal education at UC Davis. Kelley also resided in Burgundy for a period of time, which gave him an intimate perspective on the philosophy and history of traditional Pinot Noir. When he returned to California, his experience landed him into top winemaking opportunities, before finding a home at LIOCO.

With a remarkable following for their portfolio of distinctive, vineyard-expressive wines, LIOCO stands as an excellent example of a winery that truly, and successfully, produces “wines of origin.”

ABOUT THE VINEYARD



Tucked away in the Gabilan Mountain Range at the base of the Pinnacles National Monument, the Michaud Vineyard sits at an altitude of 1500 feet and is home to one of the most unique soil compositions in the viticultural world.

The intriguing Pinnacles National Monument is actually the remnants of an old volcano, and numerous eruptions caused grinding of the great Pacific Plate to and the North American Plate within the San Andreas Fault. The resulting soil type is

a decomposed granite and clay loam. Once submerged by the Pacific Ocean, the Pacific Plate acquired numerous limestone deposits from the decay of marine organisms. The result is one of the few places in the world where granite and limestone are co-located, providing a well-drained, mineral rich soil well suited to viticulture.

The Michaud Vineyard’s extreme arid climate with daily temperature swings of 40-60 degrees promotes stressed vines, low yields, and wines with a great depth of varietal flavor.

ABOUT THE WINEMAKER



Kevin Kelley's interest in wine dates back to his high school days when he picked up a copy of "Like Modern Edens" by Charles Sullivan. Kelley was deeply intrigued by the history of wine in California, and after pouring through a number of other volumes about the state's viticultural history, he decided he needed to be a part of its future.

After earning a degree in Viticulture and Enology from UC Davis, Kelley moved to Burgundy, France, where he worked

with a number of noted winemakers. He realized the benefits of learning production skills from multiple winemakers and returned to California to continue his path of education.

Kelley then joined a custom crush facility where he had the opportunity to work side-by-side with 15+ of California's best Chardonnay and Pinot Noir producers.

He now has the great responsibility of crafting site-driven wines for LIOCO's distinctive portfolio and currently lives in Windsor, California with his wife Jennifer and son Kian.

LIOCO 2006 PINOT NOIR

The LIOCO 2006 Michaud Vineyard Pinot Noir completely embodies the LIOCO philosophy. Aromas of sharply focused cherry, black raspberry, black tea, and smoky tobacco gives way to notes of dried cranberry, brush (chaparral), and saffras root. Deep flavors of zesty red berries, dark bitter chocolate and fresh raspberries deliciously blend with hints of nutmeg, cloves and cinnamon. A clean, energetic style with an impressive finish, this Pinot Noir's stoney minerality accurately represents the site's desirable characteristics. LIOCO recommends pairing the 2006 Pinot Noir with roasted pork chops with wild herbs and grilled salmon.

Cases Produced 311
 pH Balance 3.42
 Total Acidity 6.6 g/l
 Alcohol 14.5%
 Enjoy now until: 2015

91 POINTS
Steven Tanzer's
International Wine Cellar



REORDERS

GOLD MEDAL WINE STORE

LIOCO	Retail Price Winery-Direct	Club Price 2-bottle Members	Club Price Multiple Series Members
2006 Pinot Noir	Half Case-6 \$270	\$243 (\$40.50) <i>Save 10%</i>	\$218.70 (\$36.45) <i>Save 19%</i>
	Full Case-12 \$540	\$459 (\$38.25) <i>Save 15%</i>	\$413.10 (\$34.43) <i>Save 24%</i>

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**Availability is extremely limited Note: Shipping and tax (if applicable) not included in the above prices. Call for details.*



Roasted Pork with Wild Herbs

Serves 6

- 1 garlic clove, finely diced
- 2 tablespoons rosemary leaves, finely chopped
- 3–4 sage leaves, finely chopped
- 1 tablespoons thyme leaves, finely chopped
- 2 cloves, ground
- salt and pepper
- 2 lb. pork roast (approximately 1 kilogram)
- 4 - 5 tablespoons extra-virgin olive oil
- 1/2 cup dry white wine
- 1/2 tablespoons corn starch

Mix garlic, rosemary leaves, sage, thyme, cloves, salt and pepper. With a sharp knife make some incisions in the meat and fill with the herbs. Rub the surface of the meat with the rest of the herb mix. Tie the meat piece together with a kitchen rope. In a saucepan of adequate size put the extra-virgin olive oil and turn heat to medium. When the oil is hot, place the meat in the pan and brown lightly on all sides for few minutes. Add wine, turn the heat to high, and when the wine is evaporated, add 1 cup water or broth. Cover and simmer on moderate heat for about 1 hour to 1 hour and 15 minutes. Occasionally turn the meat to cook on all sides and add a little warm water or broth if necessary. Remove the meat from the pan. In a small bowl mix together the corn starch and 2-3 tablespoons water. Add the cornstarch mixture to the pan, scraping the bottom to incorporate the gravy. Stir and cook until thicker. Cool the meat at room temperature, slice and serve dressed with the warm sauce.



Grilled Salmon with Fennel Spice Rub

- 1 tablespoon fennel seeds
- 1 1/2 tablespoons natural sea salt
- 1 tablespoon coarsely ground pepper
- 6 6-8 ounce salmon fillets or steaks
- Olive oil

Crack and grind the fennel seed in a mortar and pestle or spice grinder. Combine the fennel seed, salt and pepper. This amount is plenty for an entire salmon. If you wish, prepare extra spice mix and keep it on hand for another time. It's great on fish or poultry. Prepare a charcoal or gas grill. If using a charcoal grill, cover the barbecue after the coals are ready so the grill grate will heat up. The grate needs to be very hot or else the salmon will stick. Brush the salmon with a bit of olive oil, then rub the fennel spice mixture onto the fish. Grill for 7 to 10 minutes per inch of thickness measured at its thickest point). Remove fish from the grill and let rest for a few minutes before serving.



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