

LIICO

Pinot Noir Anderson Valley 2010

AROMA

wild strawberry, chinese five spice, sandlewood

FLAVOR

black raspberry, kumquat, asian jerked meat

FOOD PAIRINGS

oxtail stew, venison w/ morels, buffalo burgers

VINIFICATION

5 tons hand-harvested and sorted on october 6th. all clones co-fermented (50% whole cluster) in an open-top tank using wild yeasts. a 8-day cold soak preceded twice daily manual punch downs during a 30-day fermentation. aged for 11-months in one, two and three year barrels. bottled without fining or filtration.

SITE

a composite blend of premier pinot noir sites situated in western edge (aka "the deep end") of the valley. unusual east/west positioning of this valley allows for a deep breach of cold marine air. this marginal growing climate coupled with varied complex soils and broad clonal selection yields pinot noirs with undeniable complexity.

NOTES

the farming challenges of 2010 were experienced in a very real way in the colder, more marginal sites in the anderson valley. extreme measures were taken in the vineyard to achieve balance. the vintage produced a rare phenomenon where we were left waiting for grape acids to soften, and hoping sugars wouldn't take off. usually it's the exact opposite where you are anxious to pick the fruit to preserve acidity, but waiting for ripeness. we waited and endured a september rain squall. who says farming in "sunny california" is a breeze? many hours were spent on the sorting table to ensure that only the best bunches got pressed. we went with a full 50% whole cluster to offset the high acidity. in the end, much like the pinot noir sonoma coast bottling we made this year, we decided that the wine whispered its vineyard name, but boldly proclaimed its appellation. we thusly elected to declassify this pinot noir klindt vineyard, and call it simply anderson valley. we think it's a lot like those village level burgundies that have 1er cru fruit within.

DETAILS

vineyard: klindt

appellation: anderson valley

county: mendocino

winemaker: kevin kelley, john raytek

production: 450

ph: 3.91

brix: 24.4

total acidity: 9.5 g/l

residual sugar: 0.02 g/l

alcohol: 13.9%

yeast: wild

yield: 3 t/acre

clones: pommard, 667, 777, 115

harvest dates: 10/06/2010

bottling date: 02/09/2012

