

AROMA

pine needle, marionberry, red rose

FLAVOR

pickled plum, chinese five spice, fresh chanterelle

FOOD PAIRINGS

cider braised rabbit, grilled venison sausages

VINIFICATION

6.63 tons hand-harvested and sorted on September 27. All clones co-fermented (30% whole cluster) in an open-top tank using wild yeasts. A 5-day cold soak preceded regular cap management for balanced extraction during a 18-day fermentation. Aged for 11-months in 20% new oak. Bottled without fining or filtration.

SITE

A fringe pinot site in the cooler “deep-end” of the Anderson Valley. Pinot clones Pommard, 115, 667, and 777 planted on s x sw exposures at 400 ft., 11 miles from the Pacific Ocean. Soil is a sandy clay loam and fractured rock. Site is unique for its diverse clonal material, steep hillside aspect, and extreme coastal climate. Farmed by husband/wife team Bob and Claudia Klindt.

NOTES

The considerable amount of rain picked up in 2011 filled the reservoir at Klindt but it also meant the coming vintage could be challenged by mildew. Farming way out on the margins, in the “deep end” of Anderson Valley, requires a certain kind of fortitude. Constant fog and cold weather at flowering generally compromise yields. But with the ground full of water and the promise of another cool year—conditions perfect for mildew—we convinced the Klindts to pre-emptively farm the vineyard to a standard that would maximize both quality and quantity. This meant additional costs and plenty of additional labor, two things most growers are allergic to. Fortunately, Bob came around and agreed to execute our plan. The result, which to be fair, was also blessed by a near perfect harvest, produced what we feel is our best ever wine from this site. Post script: Just as we were celebrating our victory in the cellar after barrel tasting the finished wine, we learned that Bob and Claudia had sold the vineyard to a competing winery and that our beloved Klindt Vineyard Pinot Noir would no longer be made available to LIOCO. Sigh... Here’s to our swan song vintage at Klindt! And to new frontiers in 2013.

DETAILS

Vineyard: Klindt
Appellation: Anderson Valley
County: Mendocino
Winemaker: John Raytek
Production: 575 six packss
Anticipated maturity: 2016-2020
pH: 3.76
Brix: 21°

Total acidity: 5.6 g/l
Residual sugar: 0.1 g/l
Alcohol: 12.9
Yield: 2.2t/acre
Clones: Pommard, 115, 667, 777
Harvest date: 9/27/12
Bottling date: 8/7/13

