
LIOCO

2014 *La Selva*
Anderson Valley
Pinot Noir

AROMA

anise, mulberry, dried oregano

FLAVOR

red currant, iron shavings, dried strawberry

FOOD PAIRINGS

roast chicken, wild boar sausage, squid ink linguine

VINIFICATION

10.2 tons hand-harvested and sorted on Sept. 4 and 9. All clones fermented separately (20% whole cluster) in open-top tanks using wild yeasts. A 2-day cold soak preceded regular cap management for balanced extraction during a 10-14 day fermentation. Aged for 10-months in 20% new oak. Bottled without fining or filtration.

SITE

From a selection of premier Anderson Valley sites including Cozelman & Cerise. Pinot Noir clones Pommard, 115, 667 and 777 planted in varied soils of decomposed sandstone, clay, and fractured rock in elevations ranging from 400-1100 feet. Along with an omnipresent marine influence, this valley is defined by the presence of old growth redwood trees. *La Selva* means 'the forest' in Spanish.

NOTES

Despite encroachment from the Big Napa Cab houses, the AV has maintained its identity as a wild, back-woods outpost. In early times it was home to apple orchards, later sparkling wine, and today still Pinot Noir. There are two decidedly different climates here—the cool, forested western side (aka 'the deep-end') near Philo, and the warmer eastern side near Boonville. We produce wines from both places and love the high tones of the deep-end sites just as we do the sinewy grip of the vineyards around Boonville. Viva la difference! Our inaugural vintage of *La Selva*, Spanish for the forest, is a blend of both aspects. The Conzelman Vineyard sits on a slope of decomposed sandstone and fractured rock. We blend it with a few barrels of prized Cerise Vineyard Pinot, which gives the wine a solid foundation of dark, brooding fruit. Of note: the quality of the raw material in 2014 cannot be overstated.

DETAILS

Vineyard: Conzelman, Cerise

Appellation: Anderson Valley

County: Mendocino

Winemaker: John Raytek

Production: 675 cases

Anticipated maturity: 2018-2025

pH: 3.41

Brix: 23.4

Total acidity: 6.6 g/l

Residual sugar: 0.2 g/l

Alcohol: 13.49

Yield: 2.5 T/acre

Clones: Pommard, 115, 667 and 777

Harvest dates: 9/4 and 9/12/2014

Bottling date: 6/25 - 6/26/2015

