
LICO

2015 Cerise Vineyard
Anderson Valley
Pinot Noir

AROMA

Rainier cherry, lilac, iron shavings

FLAVOR

blackberry, coco nibs, sarsaparilla

FOOD PAIRINGS

Peking duck, buffalo meatballs in red sauce, lamb chops

VINIFICATION

4.14 tons hand-harvested and sorted on Aug. 18, 20 and 22. 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 25% new oak. Bottled without fining or filtration.

SITE

An extreme Pinot Noir vineyard clinging to a windswept ridge above the town of Boonville. Pinot Noir clones Pommard, 115, 667, and 777 planted in the mid-1990's on various exposures at elevations ranging from 1030-1100 feet. Forty degree temperature swings are common. The low vigor soil is a blend of Bear Wallow-Wolfy, Hopland, and Yorkville complex. Meticulously farmed by the team at Knez Winery.

NOTES

We saw a short crop up on this mountain, which led to early ripened fruit. As usual, Cerise came in sparkling clean—so clean we didn't bother to sort it. Every cluster was put to use. We backed down on the % of whole cluster to account for the micro-sized berries (and higher skin-to-juice ratios). What's amazing is how much presence this wine has at such low ABV. This 2015 Cerise really begs the Burgundy comparison—it reminds us of a Pommard Epenots.

DETAILS

Vineyard: Cerise	Total acidity: 6.5 g/l
Appellation: Anderson Valley	Residual sugar: 0.2 g/l
County: Mendocino	Alcohol: 12.0%
Winemaker: John Raytek	Yield: 2 T/acre
Production: 200 cases	Clones: Pommard, 115, 667 and 777
Anticipated maturity: 2017-2025	Harvest dates: 8/18, 8/20 and 8/22
pH: 3.49	Bottling date: 7/21/16
Brix: 22.1	

