
LIOCO

2016 *La Selva*
Anderson Valley
Pinot Noir

AROMA

black raspberry, red currant, potting soil

FLAVOR

hibiscus, loganberry, dried orange peel

FOOD PAIRINGS

oven-steamed ocean trout,
Pinot-braised duck legs,
chanterelle risotto

VINIFICATION

8.3 tons hand-harvested and sorted on Sept. 1 and 21. All clones fermented separately (10% 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 15% new oak. Bottled without fining or filtration.

SITE

From a selection of premier, designate-worthy Anderson Valley sites including Cerise & Wentzel. Pinot Noir clones Pommard, 115, 667, and 777 planted in various soils of decomposed sandstone, clay, and fractured rock in elevations ranging from 800-1200 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

There are two distinctive growing regions in the Anderson Valley—the foggy western side (aka the deep-end) near Philo, and the warmer eastern side near Boonville. Both house world-class Pinot vineyards. Our *La Selva* features grapes from both zones. From the deep-end, we source two Designate-worthy sites—Wentzel and Romani—which face each other on opposing forested slopes of decomposed sandstone. The remainder of the fruit comes from Cerise, which is extreme in every way, farmed biodynamically, and routinely produces the prettiest little Pinot clusters we see all year.

DETAILS

Vineyard: Romani, Cerise, Wentzel
Appellation: Anderson Valley
County: Mendocino
Winemaker: John Raytek
Production: 442 cases
Anticipated maturity: 2019-2025
pH: 3.48
Brix 22.3°

Total acidity: 6.2 g/l
Residual sugar: 0.1 g/l
Alcohol: 12.9%
Yield 2.5 T/acre
Clones: Pommard, 115,
667 and 777
Harvest dates: 9/1/2016, 9/21/2016
Bottling dates: 6/30/2017

