
LIOCO

2017 *Mendo*
Mendocino County
Pinot Noir

AROMA

sour red cherry, clove, candied orange peel

FLAVOR

cranberry, red raspberry, rose petal

FOOD PAIRINGS

Peking duck, Carolina 'cue, farro & mushroom salad

VINIFICATION

Fruit was harvested & sorted during the last two weeks of Aug., and the first week of Sept. All lots were cold soaked and fermented in open top tanks (10% whole cluster) using both wild & cultured yeasts. Regular cap management occurred during the 10-16 day fermentations. Aged for 11-months in stainless steel and used French oak barrels.

SITE

A selection of premier Mendocino County vineyards were selected for this wine, with an emphasis on dry-farming, older vines, and sustainable viticulture. A broad spectrum of Pinot Noir clones compose this wine including 115, 667, 777, 2A, 838, Pommard, & Martini. The goal was to capture the unique character of this diverse region defined by the omnipresent Pacific Ocean, coastal forests, & cool upland valleys.

NOTES

<THIS IS A PLACEHOLDER> There is a tradition in Champagne of identifying the choice barrels in the cellar and blending a wine that best expresses the winemaker's point of view. This is called the Tete d' Cuvee, or more literally the "head of the vatful." In simpler terms: its the cream. It requires a proverbial opening of the lens aperature to make a wine less about a specific vineyard than a regional one from the best vineyards (and barrels). That's what we have here in LIOCO's Fox Block XIII—a blend of our Single Vineyard holdings all located in the California's premier Pinot Noir AVAs. The wine has characteristics of coastal Sonoma and its foggy river valleys, as well as the heavily forested and mountainous locales of Mendocino. As is the LIOCO way, it is energetic and nuanced and should be at-home with a wide range of food options.

DETAILS

Vineyards: Cerise, Demuth, Kiser, McNab	pH: 3.57
Appellation: Mendocino	Brix: 23
County: Mendocino	Total acidity: 6.1 g/l
Winemaker: Drew Huffine	Residual sugar: 0.2 g/l
Production: 1000 cases	Alcohol: 13.5
Anticipated maturity: 2018-2023+	Yield: 2-4 T/acre
	Clones: 115, 667, 777, 2A, 838, Pommard, & Martini
	Harvest dates: 8/16/17-8/31/17
	Bottling date: 11/21/2018

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