
LIOCO

2018 Kiser Vineyard
Anderson Valley
Pinot Noir

AROMA

fresh raspberry, violet, baking spice

FLAVOR

iron shavings, white pepper, crushed bing cherry

FOOD PAIRINGS

roast bone marrow w/ pink peppercorn,
chicken + shiitake dumplings

VINIFICATION

3.6 tons hand-harvested and sorted on Sept. 26 and Oct. 2. Both blocks fermented separately (15% whole cluster) in open-top tanks using wild yeasts. A 4-day cold soak preceded regular cap management for balanced extraction during a 15-16 day fermentation. Aged for 10 months in 25% new oak. Bottled without fining or filtration.

SITE

Just 9.5 miles from the Pacific, the iconic Kiser Vineyard is situated in far northwestern corner of Anderson Valley's "Deep End." An extremely cool site with two distinctive blocks, each with its own clones/soil type. The upper 'En Haut' block has clones 114, 667, and 777 on compressed sandstone and bands of schist. The lower 'En Bas' block has clone 115 on dense stony soils. The vineyard is cared for by the Kiser family.

NOTES

In our second year at Kiser we committed ourselves to spend more time in the vineyard to better understand this complex site. Historically the vineyard has been broken up into two sections — a lower and an upper. They are on different soils and ripen about 2 weeks apart. The upper block on the lighter shale soils tends to produce a more linear wine, whereas the lower block on colluvial clay-based soils produces a broader, denser wine. In October of 2018 we harvested our blocks at Kiser across three picking dates under perfect fall conditions. The clusters were some of the prettiest we brought into the cellar in a year marked by "best-overs." We kept all three lots separate during the *élevage* (which lasted 16 months in barrel—6 months longer than is our usual protocol) but in the end found the most complete wine was a blend! As such, we put to bottle a single unfining/unfiltered Kiser bottling we feel encapsulates this Grand Cru-level site in its entirety.

DETAILS

Vineyard: Kiser	Total acidity: 5.7 g/l
Appellation: Anderson Valley	Residual sugar: 0 g/l
County: Mendocino	Alcohol: 13.7%
Winemaker: Drew Huffine	Yield: 2.5 T/acre
Production: 324 cases	Clones: 115, 667, 777
Anticipated maturity: 2021-2028	Harvest dates: 9/26, 10/2
pH: 3.56	Bottling date: 2/4/2020
Brix: 23.4°	

