
LIOCO

2017 Demuth Vineyard
Anderson Valley
Pinot Noir

AROMA

sour red cherry, black plum, cedar bark

FLAVOR

red raspberry, pomegranate, lilac

FOOD PAIRINGS

Peking duck, fennel pork sausage, squid ink pasta

VINIFICATION

2.1 tons hand-harvested and sorted on Sept. 17. Fermented 35% whole cluster in an open-top tank 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 situated along the ridge lines at 1100 feet above the town of Boonville. Late to bloom, late to ripen, with 40 degree daily temperature swings common. Pinot Noir clone 2A planted in the mid-1990's on a SxSW exposure. The low vigor soil is a blend of Bear Wallow-Wolfy, Hopland, and Yorkville complex. Meticulously farmed by the team at Kosta Browne.

NOTES

When we went up to Demuth for the first time in 2007 we had our hearts set on a Pinot Noir contract. I had fallen in love with a bottle of Anthill Farms from the vineyard and wanted badly to render a LIOCO version. Our group was met by Eric Demuth who promptly marched us across the property in waist deep cover crop toward the Pinot Noir. The old vine Wente on virused AXR-1 distracted us enough that we left that afternoon with a Chardonnay contract. It took 10 more years, but we finally got that Pinot. The 2017 Demuth Pinot Noir is a sexy, red fruited wine with real soil-driven character. There's a band of hard grey slate that runs through the Pinot block before softening into the decomposed sandstone the rest of the vineyard is planted on. This is a special wine of place.

DETAILS

Vineyard: Demuth	Total acidity: 5.4 g/l
Appellation: Anderson Valley	Residual sugar: 0.2 g/l
County: Mendocino	Alcohol: 13%
Winemaker: Drew Huffine	Yield: 2.5 T/acre
Production: 192 cases	Clones: 2A
Anticipated maturity: 2019-2028	Harvest dates: 9/17/2017
pH: 3.67	Bottling date: 7/23/2018
Brix: 22.9°	

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