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# LIOCO

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Pinot Noir Anderson Valley  
2008

## TECH SHEET

### AROMA

fresh rose, red plum, kirsch

### FLAVOR

pomegranate, rhubarb, mulberry

### FOOD PAIRINGS

wild salmon tartare, spit roasted lamb

### VINIFICATION

9 tons were hand harvested on october 1st. a long, cool fermentation occurred in an open top tank using a wild yeast. 12% whole cluster. 1 5 day cold soak with manual punch downs. aged for 12 months in one, two and three-year-old french oak barrels.

### SITE

a composite blend of premier pinot noir sites situated in the western edge (aka "the deep end") of the valley. unusual east/west positioning of this valley allows for a deep breach of cold marine air. this marginal growing climate coupled with varied complex soils and broad clonal selection yields pinot noirs with undeniable typicity.

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### DETAILS

vineyard(s): n/a  
appellation: anderson valley  
county: mendocino  
winemaker: kevin kelley  
ph: 3.82  
brix: 24.1  
total acidity: 5.7 g/l  
residual sugar: 0.03 g/l  
alcohol: 13.9%  
yeast: wild

