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# LIOCO

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**Pinot Noir Klindt**  
2011

## AROMA

forest floor, red rose, currant, wild strawberry

## FLAVOR

sour red plum, chinese five spice, dried porcini

## FOOD PAIRINGS

tea smoked salmon, thai-style pork belly, roasted chicken

## VINIFICATION

6.63 tons hand-harvested and sorted on sept 24. all clones co-fermented (30% whole cluster) in an open-top tank using wild yeasts. a 5-day cold soak preceded regular cap management for balanced extraction during a 18-day fermentation. aged for 16-months in 20% new oak. bottled without fining or filtration.

## SITE

a fringe pinot site in the cooler "deep-end" of the anderson valley. pinot clones pommard, 115, 667, and 777 planted on s x sw exposures at 400 ft., 11 miles from the pacific ocean. soil is a sandy clay loam and fractured rock. site is unique for its diverse clonal material, steep hillside aspect, and extreme coastal climate. farmed by husband/wife team bob & claudia klindt.

## NOTES

when we first happened upon this forested vineyard tucked deep in the western corner of the anderson valley, we accepted the fact that not every year would allow for a stand-alone vineyard designate wine. and not since 2007 have we produced one from this challenging site. in 2011, all the elements came together resulting in what we believe is our best ever wine from the klindt vineyard. it was a freakishly cold year, which made for problems at bloom. yields were comprimised. but the fruit that did set was stridently farmed under the watchful eye of a new, lioco-appointed vineyard manager. many extra passes were made in the vineyard--passes that would have been flatly refused in past years due to expense. this hard work made the difference. the slow, even ripening and extended hang times resulted in the kind of depth of fruit we had always believed was possible at klindt.

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## DETAILS

vineyard: klindt  
appellation: anderson valley  
county: mendocino  
winemaker: john raytek  
production: 685 six packs  
anticipated maturity: 2015-2020+  
ph: 3.85  
brix: 22.4  
total acidity: 5.7 g/l  
residual sugar: 0.3 g/l  
alcohol: 13.3%  
yield: 2.2 t/acre  
clones: pommard, 115, 777, 667  
harvest dates: 09/24/2011  
bottling date: 12/2012

liocowine.com

