
LIOCO

2014 Cerise Vineyard
Anderson Valley
Pinot Noir

AROMA

bitter chocolate shavings, spiced plumcake, oolong tea, crushed stone

FLAVOR

mulberry, bulls blood, bay laurel

FOOD PAIRINGS

pork belly ramen, long-braised lamb neck

VINIFICATION

2.7 tons hand-harvested and sorted on Sept. 3 and 4. All clones fermented separately (35% whole cluster) in open-top tanks 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 clinging to a windswept ridge above the town of Boonville. Pinot Noir clones Pommard, 115, 667, and 777 planted in the mid-1990's on various exposures at elevations ranging from 1030-1100 feet. Forty degree temperature swings are common. The low vigor soil is a blend of Bear Wallow-Wolffy, Hopland, and Yorkville complex. Meticulously farmed by the team at Knez Winery.

NOTES

We learned a lot in our first year at Cerise, most notably: slightly later harvest dates are the way to go. Cerise Vineyard is actually a series of undulating, hard-scrabble ridges overlooking Boonville. Like near-by Demuth it seems a terribly difficult place to farm grapes. Steep, exposed, with soil better suited to the pick than the shovel. The vines are stressed and the ensuing wines have a dense, powerful, and often tannic profile. In 2014 we picked the fruit one degree of brix higher than in 2013 and the wine's characteristic tannins were sanded down to a high polish. A serious Pinot Noir that wants air, patience, and animal fat. Bring it.

DETAILS

Vineyard: Cerise	Total acidity: 6.3 g/l
Appellation: Anderson Valley	Residual sugar: 0.5 g/l
County: Mendocino	Alcohol: 13.6
Winemaker: John Raytek	Yield: 2 T/acre
Production: 165 cases	Clones: Pommard, 115, mixed dijon
Anticipated maturity: 2018-2025	Harvest dates: Sept. 3 & 4
pH: 3.55	Bottling date: July 21 & 22
Brix: 23.4	

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