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# LIOCO

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2016 Cerise Vineyard  
Anderson Valley  
Pinot Noir

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## AROMA

cedar bark, black plum, blood orange

## FLAVOR

dried fig, sour cherry, black licorice

## FOOD PAIRINGS

merguez sausages, lacquered short ribs, Peking duck

## VINIFICATION

3.9 tons hand-harvested and sorted on Aug. 31 and Sept. 10. All clones fermented separately (20% 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-Wolfy, Hopland, and Yorkville complex. Meticulously farmed by the team at Kosta Browne.

## NOTES

Cerise Vineyard is not really a single vineyard per se, but rather a series of undulating, hard-scrabble ridges overlooking Boonville. Like nearby Demuth it seems a terribly difficult place to farm grapes. Steep and 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 2016, the first post-drought year since 2011, the fruit set was even, the summer cool, and the wine's characteristic tannins sanded down to a high polish. A serious Pinot Noir that wants air, patience, and animal fat. Bring it.

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## DETAILS

Vineyard: Cerise	Total acidity: 6.3 g/l
Appellation: Anderson Valley	Residual sugar: 0.1 g/l
County: Mendocino	Alcohol: 12.6%
Winemaker: John Raytek	Yield: 2.5 T/acre
Production: 399 cases	Clones: 2A, 115
Anticipated maturity: 2019-2025	Harvest dates: 8/31/16 & 9/10/16
pH: 3.52	Bottling date: 7/23/2017
Brix: 22.6	

