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# LIOCO

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2018 Demuth Vineyard  
Anderson Valley  
Pinot Noir

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## AROMA

cedar shavings, raspberry pastille, venison jerky

## FLAVOR

sour red plum, black tea, allspice

## FOOD PAIRINGS

seared wild salmon, oyster mushroom tempura,  
speck + butter sandwich

## VINIFICATION

2.1 tons hand-harvested and sorted on Oct. 6.  
Fermented 10% whole cluster in an open-top tank using  
wild yeasts. A 4-day cold soak preceded regular cap  
management for balanced extraction during a 13-day  
fermentation. Aged for 9 months in 25% new oak.  
Bottled unfiltered and unfiltered.

## 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 Bearwallow-Wolffy, Hopland, and Yorkville  
complex. Meticulously farmed by the team at team at  
Kosta Browne.

## NOTES

When we first went looking for grapes on the  
mountaintop Demuth property, we had Pinot Noir in  
mind. As it happened, we walked away with a  
Chardonnay contract that would later foster some of our  
most treasured wines. Flash-forward 13 years and a few  
ownership changes at Demuth, and at long last, some  
coveted Pinot Noir was offered to us. This is a first-ever  
bottling from this singular site on the windy ridge above  
Boonville. Making great use of the rare Pinot clone  
Wadenswil, the wine is long on sex appeal—lots of red  
Pinot sap and forest floor. But it finds another gear with  
some airing to reveal a deeply mineral wine bespoke of  
the gray shale soils on which it grows. Only 2 barrels of  
this ruby nectar—don't miss.

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## DETAILS

Vineyard: Demuth	Total acidity: 6.3 g/l
Appellation: Anderson Valley	Residual sugar: 0.1 g/l
County: Mendocino	Alcohol: 13.7%
Winemaker: Drew Huffine	Yield: 2 T/acre
Production: 80 cases	Clones: 2A
Anticipated maturity: 2020-2026	Harvest dates: 10/6/2018
pH: 3.43	Bottling date: 7/24/2019
Brix: 23.4°	

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