LIOCO

2019 Abel Vineyard Anderson Valley Pinot Noir

AROMA
Chinese five spice, blackcurrant, kelp

FLAVOR
black cherry, hibiscus tea, mushroom

FOOD PAIRINGS
Cuban sandwich, braised black lentils, paella

VINIFICATION
1.7 tons hand-harvested and hand-sorted on Sept. 18. Fermented on wild yeasts with 20% whole clusters included. A 4-day cold soak preceded regular cap management over an 15-day fermentation. Aged for 10 months in 25% new oak before being bottled unfined and unfiltered.

SITE
A fringe Pinot Noir vineyard situated in the cooler “deep-end” of the Anderson Valley. Pinot clone 115 planted in 1999 on an east-facing 16% slope at 450 ft. elevation, 11 mi. from the Pacific Ocean. Soil is a well-draining Threechop / Bearwallow-Wolfy series composed of sandy loam and fractured rock. The site is unique for its exposure to the nearby sea, reliable fog, and dense redwood forests.

NOTES
We’ve been working with growers out on Guntley Road since 2006. The attraction has been its far west, marginal microclimate—equal parts marine and rainforest. Abel enjoys a prime “mid-slope” elevation ringed by redwoods and lorded over by a tumble-down red barn. There is a piercing quietude to the place that feels deep end. Something special happened out here in 2018, enough so to make us want to better understand the site and to render a wine that was even more essentially of the place. In 2019 we selected a different vineyard block, made an extra trip out there to green harvest our rows, and ended up with a follow-up bottling we are proud of. Abel shows a wild, alpine strawberry quality that we've never seen before in AV Pinot.

DETAILS

Vineyard: Abel
Appellation: Anderson Valley
County: Mendocino
Winemaker: Drew Huffine
Production: 90 cases
Anticipated maturity: 2022

pH: 3.5
Brix 22.3°
Total acidity: 6.5 g/l
Residual sugar: 0.1 g/l
Alcohol: 12.9%
Yield 2.2 T/acre
Clones: 115
Harvest dates: 9/18
Bottling dates: 8/6/2020