
LIOCO

2017 *La Selva*
Anderson Valley
Pinot Noir

AROMA

pink peppercorn, violet, black raspberry

FLAVOR

Oolong tea, fresh picked mulberry, star anise

FOOD PAIRINGS

cider-braised ribs, porcini mushroom tart, grilled trout

VINIFICATION

2.3 tons hand-harvested and sorted on Sept. 22 + 23. All clones fermented separately (20% whole cluster) in open-top tanks using wild yeasts. A 6-day cold soak preceded regular cap management for balanced extraction during a 10-14 day fermentation. Aged for 10 months in 20% new oak. Bottled without fining or filtration.

SITE

From a selection of premier Anderson Valley sites including Kiser and Cerise. Pinot Noir clones 2A, 114, 115, 667 and 777 planted in varied soils of decomposed sandstone, clay, and fractured rock in elevations ranging from 400-1100 feet. Along with an omnipresent marine influence, this valley is defined by the presence of old growth redwood trees. La Selva means 'the forest' in Spanish.

NOTES

Ten years ago the Anderson Valley was a low profile, old-timey place to shop for fairly priced Pinot Noir grapes. Well, those days are now gone, but the place remains as compelling as ever. We've paid our dues here, and have been fortunate to maintain a foothold in a zone now controlled by the Big Boys. In 2017 we declassified portions of our two premier Anderson Valley designates to compose this wine. Kiser Vineyard is of irrefutably Grand Cru pedigree and two barrels of it ended up in our '17 La Selva (@ \$7000 per ton, this may never happen again!). Cerise, on a sunny pitch above Boonville, is also of noble breeding and provided the other two barrels in the blend. Wait...a Kiser/Cerise blend?!? The 2017 La Selva is an upmarket version of itself—the lucky recipient of grapes destined for \$80 bottles. We are proud and you will drink well!

DETAILS

Vineyard: Kiser + Cerise	Total acidity: 5.8 g/l
Appellation: Anderson Valley	Residual sugar: 0.2 g/l
County: Mendocino	Alcohol: 12.9%
Winemaker: Drew Huffine	Yield 2.5 T/acre
Production: 93 cases	Clones: 115, 2A, 667,
Anticipated maturity: 2019-2025	777, 114, 115
pH: 3.59	Harvest dates: 9/22, 9/23/2017
Brix 22.3°	Bottling dates: 7/23/2018

