

---

# LICO

---

2017  
Mendocino County  
Pinot Noir

## AROMA

sour red cherry, clove, candied orange peel

## FLAVOR

cranberry, red raspberry, rose petal

## FOOD PAIRINGS

Peking duck, Carolina 'cue, farro + mushroom salad

## VINIFICATION

Fruit was harvested and sorted during the last two weeks of Aug., and the first week of Sept. All lots were cold soaked and fermented in open top tanks (10% whole cluster) using both wild and cultured yeasts. Regular cap management occurred during the 10-16 day fermentations. Aged for 11 months in stainless steel and used French oak barrels.

## SITE

A selection of premier Mendocino County vineyards were selected for this wine, with an emphasis on dry-farming, older vines, and sustainable viticulture. A broad spectrum of Pinot Noir clones compose this wine including 115, 667, 777, 2A, 838, Pommard, and Martini. The goal was to capture the unique character of this diverse region defined by the omnipresent Pacific Ocean, coastal forests, and cool upland valleys.

## NOTES

We have always sought to produce a quality, value-driven Pinot Noir to compete with those from Bourgogne, Irancy, and Oregon. It's a tough proposition in California given the cost of doing business here—a hard truth that, until this year, kept us on the sidelines crunching numbers, seeking new vineyard opportunities, and negotiating better crush fees, cheaper glass, corks, labels, etc. All of this work finally hit pay dirt in November when we bottled up our first Mendo Pinot Noir. The blend boasts a few declassified barrels of Anderson Valley *La Selva*, all of the pressed lots in the cellar (including our VD wines), and a new site in the Potter Valley AVA, which is a surprisingly cool, inland Mendocino locale known for Riesling and Pinot Noir. Net net...this wine reminds us of a warm vintage Irancy. It is bright, racy, red-fruited, and clean but shows some whole cluster complexity and California sunshine too. It should play very well BTG—as it shows quite well on day 3.

---

## DETAILS

Vineyards: Cerise, Demuth,  
Kiser, McNab

Appellation: Mendocino

County: Mendocino

Winemaker: Drew Huffine

Production: 1000 cases

Anticipated maturity: 2019-2023+

pH: 3.57

Brix: 23

Total acidity: 6.1 g/l

Residual sugar: 0.2 g/l

Alcohol: 13.5%

Yield: 2-4 T/acre

Clones: 115, 667, 777, 2A, 838,  
Pommard, + Martini

Harvest dates: 8/16/17-8/31/17

Bottling date: 11/21/2018

