
LIOCO

2018 Abel Vineyard
Anderson Valley
Pinot Noir

AROMA

dried cranberry, geranium, incense

FLAVOR

huckleberry, forest floor, red licorice

FOOD PAIRINGS

grilled beef ribs, polpette, lamb burgers

VINIFICATION

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

SITE

A fringe Pinot Noir vineyard situated in the cooler “deep-end” of the Anderson Valley. Pinot clone 115 planted on an east-facing 16% slope at 400 ft., 11 miles from the Pacific Ocean. Soil is a well-draining Threechop / Bearwallow-Wolfe 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, deep-end mesoclimate which is equal parts marine and rainforest. There are prehistoric redwoods here and an omnipresent fogginess during the summer months. A number of compelling sites share this south-facing amphitheater, including our old haunt at Klindt, Hein Family, Hennenberg, and finally Abel. The soils on these four sites are relatively similar (decomposed sandstone with veins of grey shale), but the aspects and elevations are all unique. Of key importance: Abel enjoys a prime “mid-slope” elevation which we are learning is where many of the best Anderson Valley Pinot Noir sites lie. The vineyard is ringed by redwoods and marked by a tumble-down red barn. There is a piercing quietude to the place. It feels deep end. Something special happened out here in 2018—was it the elongated growing season? As this was our inaugural vintage at Abel, more questions than answers remain. We revel in the mystery.

DETAILS

Vineyard: Abel
Appellation: Anderson Valley
County: Mendocino
Winemaker: Drew Huffine
Production: 274 cases
Anticipated maturity: 2021-2027

pH: 3.7
Brix 23.6°
Total acidity: 5.5 g/l
Residual sugar: 0.1 g/l
Alcohol: 13.5%
Yield 3.5 T/acre
Clones: 115
Harvest dates: 9/25
Bottling dates: 7/24/2019

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