
LIOCO

2018 Demuth Vineyard
Anderson Valley
Pinot Noir

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.

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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