
LIOCO

2018 *La Selva*
Anderson Valley
Pinot Noir

AROMA

red plum, forest floor, wild blackberry

FLAVOR

black tea, fresh raspberry, white pepper

FOOD PAIRINGS

sichuan pork, agedashi tofu, chicken liver mousse

VINIFICATION

6.7 tons hand-harvested and sorted on Sept. 20 and 25, Oct. 2 and 6. All vineyards and clones fermented separately (20% whole cluster) in open-top tanks using wild yeasts. A 4-day cold soak preceded regular cap management for balanced extraction during a 13-16 day fermentation. Aged for 10 months in 15% new oak. Bottled without fining or filtration.

SITE

From a selection of premier vineyards in the Anderson Valley: Kiser, Edmeades, Abel, and Demuth. Pinot Noir clones 115, 114, 667, 777, and Calera 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

Our mailing list members have caught on to this little gem—an appellation Pinot Noir that out-punches its weight class. The first couple of vintages went exclusively to Michelin-starred restaurants The Progress (S.F.) and Harbor House (Mendocino), who paired the wine with their oft-foraged coastal cuisine. The 2017 bottling caused a bit of stir, scoring 95 pts. and the highest rating of the year for U.S. Pinot Noir in Wine & Spirits Magazine. The 2018 *La Selva* takes a barrel or two from several of our premier Anderson Valley holdings: esteemed Kiser and Abel vineyards in the cooler deep end of the valley, which contribute a black-fruited intensity to the wine, as well as Demuth Vineyard, perched high above Boonville, which provides more red fruit and a mountain-born rusticity. The resulting wine is classic Anderson Valley—a high grip Pinot showing freshly-picked black raspberries and crushed red rose. With some bottle age expect the umami to emerge—dried black fruits, forest floor, porcini, and smoky mineral.

DETAILS

Vineyards: Kiser, Edmeades,
Abel, Demuth
Appellation: Anderson Valley
County: Mendocino
Winemaker: Drew Huffine
Production: 257 cases
Anticipated maturity: 2021-2026

pH: 3.55
Brix 23.0°
Total acidity: 5.7 g/l
Residual sugar: 0.1 g/l
Alcohol: 13.3%
Yield 2-4 T/acre
Clones: 115, 114, 667, 777, Calera
Harvest dates: 9/20, 9/25, 9/26, 10/6
Bottling dates: 7/23/2019

