
LIOCO

2019 Edmeades Vineyard
Anderson Valley
Pinot Noir

AROMA

forest floor, clove, alpine strawberry

FLAVOR

saline, violet, just-picked blackberry

FOOD PAIRINGS

shepherd's pie, five spice chicken, cassoulet

VINIFICATION

3.8 tons hand-harvested and sorted on Sept 11th. Swan clone kept separate, clones 115 and 777 co-fermented in open-top tanks with native yeasts. 3-day cold soak preceded regular cap management for balanced extraction during a 13-day fermentation, with 10% whole clusters included. Aged for 10 months in 40% new oak. Bottled without fining or filtration.

SITE

This historic vineyard sits on the south side of route 128, 11 miles from the coast at elevations of 250-500 ft. Soils comprised of mainly decomposed sandstone result in a struggle for nutrients and water, keeping the resulting fruit load of the vineyard in natural balance. The first blocks were planted in 1963; ours in 2000 to clones 115, 777, and Swan. Edmeades is quintessential Anderson Valley with densely forested rolling hills, frequent fog, and the Navarro River running through it.

NOTES

When you get a few local winemakers talking privately about the best terroirs in the Anderson Valley, the former Londer property in Philo often gets mentioned. Situated in the deep end of the valley on the south side of Hwy-128, it faces SxSW and tumbles down a sandstone slope into the Navarro River. Redwoods abound. A reliable ocean-born breeze keeps things fresh. The new owners bought the historic Edmeades property next door too, adjoined the two sites, and elected to carry forward the family name credited with planting the first-ever vineyard in the Anderson Valley AVA (c)1963. EDMEADES. We were graciously offered our pick of the litter and selected three blocks on the old Londer side which includes some heritage Swan clone. We picked out 3.8 tons on the morning of Sept 11th and made a structured wine with 10% whole clusters that smells like alpine strawberries, forest floor, clove, and violets. This one's a powerhouse and should reward patience in your cellar.

DETAILS

Vineyard: Edmeades
Appellation: Anderson Valley
County: Mendocino
Winemaker: Drew Huffine
Production: 161 cases
Anticipated maturity: 2022-2025

pH: 3.5
Brix 22.9°
Total acidity: 6.5 g/l
Residual sugar: 0.1 g/l
Alcohol: 12.9%
Yield 3 T/acre
Clones: Swan, 115, 777
Harvest dates: 9/11/19
Bottling dates: 6/29/2021svs

