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# LIOCO

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2023 *La Selva*  
Anderson Valley  
Pinot Noir

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## AROMA

wild blueberry, turned soil, hibiscus

## FLAVOR

black cherry, fresh thyme, cacao

## FOOD PAIRINGS

morel flatbread, pork shoulder tacos, pan seared ruby trout

## VINIFICATION

3 T hand-harvested and sorted between 10/7 and 10/12. All vineyards and clones fermented separately (15% whole cluster) in open-top tanks using wild yeasts. 4-day cold soaks preceded a daily punchdown and pump-over for balanced extraction during a 13-16 day fermentations. Aged for 10 months in 14% French oak. Bottled without fining or filtration.

## SITE

From a selection of premier vineyards in the deep end of the Anderson Valley. Pinot Noir clones 115, 777, and Swan planted 20+ years ago 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

Vintage 2023 was a spoil of riches. An abundant crop that ripened slowly during a long, cool growing season. We picked most of our fruit in October under cool sunny skies (joy!). Given the size and quality of the crop, we filled every barrel and tank we had in our cellar. Once the wines were dry, huzzah! we enjoyed some of the best blending sessions our team can recall in 20 years. Every lot had distinction, including a pair of new sources—one from Peterson Vineyard in Comptche, just over the hill from the Anderson Valley's deep end, and one from The Cole Ranch, a high altitude ranch over the pass from Boonville. TECHNICALLY, these two sites are not Anderson Valley. But they are very much aligned and remind us of wines we have bottled from Kiser and Cerise respectively. As such we went off script here and blended up a fresh version of La Selva. It is composed of our perennial source Edmeades which anchors the wine firmly in the prime part of the AV, plus some small but directional additions from Peterson and Cole Ranch. The resulting wine is more of an open aperture version of its usual self, but still very on brand for Anderson Valley. Which is to say it's leafy with blue florals and brambly berry qualities.

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## DETAILS

Vineyard: Cole Ranch,  
Edmeades, Peterson  
Appellation: Anderson Valley  
County: Mendocino  
Winemaker: Drew Huffine  
Production: 175 cases +  
3 cases magnums  
Anticipated maturity: 2028+

pH: 3.5  
Brix 22.5°  
Total acidity: 5.5 g/l  
Residual sugar: 0.2 g/l  
Alcohol: 13.6%  
Yield: 2.5 T/acre  
Clones: Pommard, 115, 777  
Harvest dates: 10/7 - 10/12  
Bottling dates: 07/10

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