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# LIOCO

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**2017 *La Selva*  
Anderson Valley  
Pinot Noir**

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**AROMA**

pink peppercorn, violet, black raspberry

**FLAVOR**

Oolong tea, fresh picked mulberry, star anise

**FOOD PAIRINGS**

cider-braised ribs, porcini mushroom tart, grilled trout

**VINIFICATION**

2.3 tons hand-harvested and sorted on Sept. 22 + 23. All clones fermented separately (20% whole cluster) in open-top tanks using wild yeasts. A 6-day cold soak preceded regular cap management for balanced extraction during a 10-14 day fermentation. Aged for 10 months in 20% new oak. Bottled without fining or filtration.

**SITE**

From a selection of premier Anderson Valley sites including Kiser and Cerise. Pinot Noir clones 2A, 114, 115, 667 and 777 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**

Ten years ago the Anderson Valley was a low profile, old-timey place to shop for fairly priced Pinot Noir grapes. Well, those days are now gone, but the place remains as compelling as ever. We've paid our dues here, and have been fortunate to maintain a foothold in a zone now controlled by the Big Boys. In 2017 we declassified portions of our two premier Anderson Valley designates to compose this wine. Kiser Vineyard is of irrefutably Grand Cru pedigree and two barrels of it ended up in our '17 La Selva (@ \$7000 per ton, this may never happen again!). Cerise, on a sunny pitch above Boonville, is also of noble breeding and provided the other two barrels in the blend. Wait...a Kiser/Cerise blend?!? The 2017 La Selva is an upmarket version of itself—the lucky recipient of grapes destined for \$80 bottles. We are proud and you will drink well!

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**DETAILS**

Vineyard: Kiser + Cerise  
Appellation: Anderson Valley  
County: Mendocino  
Winemaker: Drew Huffine  
Production: 93 cases  
Anticipated maturity: 2019-2025  
pH: 3.59  
Brix 22.3°

Total acidity: 5.8 g/l  
Residual sugar: 0.2 g/l  
Alcohol: 12.9%  
Yield 2.5 T/acre  
Clones: 115, 2A, 667,  
777, 114, 115  
Harvest dates: 9/22, 9/23/2017  
Bottling dates: 7/23/2018

