LIOCO

Vintage
2024

Pinot Noir
Edmeades Vineyard, Anderson Valley

AROMA
preserved plum, penicl shavings, cedar bark,

FLAVOR
black raspberry, fig, lavender

FOOD PAIRINGS
carnitas, veal milanese, iberico ham

VINIFICATION
2 tons each of Swan, 115 and 777 clones harvested on 9/19. All three clones were co-fermented on 10% whole clusters in an open-top tank with native yeasts. A 4-day cold soak preceded one daily pump-over during a 14-day fermentation. Aged for 10-months in 25% new French oak. Bottled unfined/unfiltered.

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
Vintage 2024 unfolded on time, as if the season itself had been orchestrated. Generous winter and spring rains refreshed the soils, giving vines a deep reserve of water heading into a warm, dry flowering that produced beautifully set clusters. Summer brought warm days and cool nights, allowing grapes to ripen slowly while maintaining vibrant acidity, and the absence of rain kept disease pressure low. Harvest arrived under cool, sunny skies, enabling careful, deliberate picking at perfect maturity. Edmeades Vineyard was LIOCO's first foray into the lower-elevation sites (250') on the south side of Highway 128—those with more shading from afternoon sun allowing the fruit to develop more slowly, preserving freshness and nuance. The resulting wines carry a lower pH than those on the hillsides across the street, and a palpable freshness and taught structure on the palate. In 2024, we harvested all three clones (115, 777, and Swan) on the same morning and co-fermented them with 10% whole clusters (which was a first). The resulting wine shows layered aromatics, supple tannins, and a natural vibrancy.

DETAILS

Vineyard
Edmeades

Appellation
Anderson Valley

County
Mendocino

Winemaker
Drew Huffine

Production
350 cases

Anticipated maturity
2028-2035+

Harvest dates
9/19/24

Bottling dates
7/08/2025

Yield
2.7 T/acre

Clones
Swan, 115 & 777

Alcohol
12.8%

pH
3.52

Brix
22.2°

Total acidity
5.64 g/l

Residual sugar
0.6 g/l

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