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# LIOCO

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## 2023 Edmeades Vineyard Anderson Valley RESERVE Pinot Noir

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### AROMA

red cough drops, saffron, wet stone

### FLAVOR

wild berry, preserved cherries, orange zest

### FOOD PAIRINGS

oil poached tuna, Peking duck, porcini pizza

### VINIFICATION

2 tons of Swan clone Pinot Noir were hand harvested on Oct 7<sup>th</sup> and fermented on 25% whole clusters in a small open-top tank on wild yeasts. A 4-day cold soak preceded one daily punch down and pump-over during a 15-day fermentation. Aged for 16-mos. in 33% new French oak. Bottled unfinned/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

We generally bottle our Pinot Noirs after 10-11 months of barrel aging (just prior to the coming harvest) to preserve the wine's snappy freshness and accentuate the fruit character. On occasion we have been inspired to select exceptional barrels and "over-vintage" them (keep the wines in barrel through the coming harvest to be bottled in winter). The last time we bottled a RESERVE wine at Edmeades was in 2019. Vintage 2023 provided all kinds of opportunities to make Reserve wine, given both the generously sized crop and the quality of the vintage. This 2023 Edmeades Reserve like the 2019 before it is from our favorite block on what was formerly the Londer Vineyard (now co-joined with Edmeades). It features 100% Swan Clone and was barrel aged in four of our best once-used barriques for 16-months. The additional barrel aging yields a more vinous wine. It's more wine-y and less fruit-y. It's also a candidate for residency in the depths of your cellar. PRO TIP: Put some of these away for as long as you can resist. We just opened a LIOCO 2011 Klindt Vineyard Pinot Noir and it was in a perfect spot with still-fresh fruit character married with forest floor and dried flowers.

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### DETAILS

Vineyard: Edmeades	pH: 3.55
Appellation: Anderson Valley	Brix 23.4°
County: Mendocino	Total acidity: 5.1 g/l
Winemaker: Drew Huffine	Residual sugar: 0.3 g/l
Production: 75 cases	Alcohol: 13.6%
Anticipated maturity: 2030+	Yield: 2.7 T/acre
	Clones: Swan
	Harvest dates: 10/7/2023
	Bottling dates: 07/10/2024

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