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# LIOCO

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2022 *La Selva*  
Anderson Valley  
Pinot Noir

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## AROMA

black raspberry, violet, pennyroyal

## FLAVOR

mulberry, black tea, pink peppercorn

## FOOD PAIRINGS

BBQ spare ribs, oil poached tuna, wild mushroom risotto

## VINIFICATION

1.48 tons hand-harvested and sorted Sept. 14 All vineyards and clones fermented separately (33% 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 16 mos. in 33% new 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

If you have been following along, you know LIOCO is 'all in' on the the Anderson Valley. We are captivated by the melange of ocean, and fog, and forest and the way plays out in the wines. The 2022 installment comes from selected blocks in two primo deep end sites—Edmeades Vineyard and Brashley Vineyard. This micro bottling of just 3 barrels was fermented on 33% whole clusters, was bottled unfiltered, and telegraphs the characteristics of place—the black raspberries, violets, pennyroyal, mulberry, & black tea. La Selva gets us thinking about savory/salty dishes like some sticky BBQ spare ribs.

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## DETAILS

Vineyard: Edmeades, Brashley	pH: 3.43
Appellation: Anderson Valley	Brix 23.8°
County: Mendocino	Total acidity: 6.5 g/l
Winemaker: Drew Huffine	Residual sugar: 0.4 g/l
Production: 74 cases	Alcohol: 13.6%
Anticipated maturity: 2026-2030	Yield 2 T/acre
	Clones: pommard & 777
	Harvest dates: 9/14/22
	Bottling dates: 2/13/24

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