


PNHV_07

LIOCO	Pinot Noir 2007		VINEYARD Henni's	COUNTY Sonoma	VOLUME 750 ^{ml}
			APPELLATION Russian River Valley	ALCOHOL BY VOLUME 14.1 %	

AROMA red plum, fresh herbs, sweet-tarts	PH BALANCE 3.74	TOTAL ACIDITY 5.4 g/l
FLAVOR pomegranate, cranberry, sour red cherry	RESIDUAL SUGAR 0.10 g/l	BRIX 23.9°
FOOD PAIRINGS roasted pork belly, tea-smoked salmon	VINIFICATION hand harvested on sept. 29th. a long, cool fermentation occurred in an open-top tank using a wild yeast. pumped over twice daily during a 7-day cold soak. manual punch downs for the remainder of the 19-day fermentation. aged for 12-months in once-used barrels. bottled without fining or filtration. 61 cases produced.	
SITE located in the heart of sonoma county's green valley. a low-yielding vineyard sitting at the bottom of the valley where all of the fog is deposited. considered the coolest location within the russian river valley appellation. very sandy goldridge soils and tight 4' x 4' vine spacing promotes fierce inter-vine competition. the resultant wines are elegant and distinctly fresh.		
	PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.	
	CONTAINS SULFITES LIOCOWINE.COM	