


PNMV_07

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| LIOCO | Pinot Noir 2007 |
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| VINEYARD Michaud | APPELLATION Chalone |
| COUNTY Monterey | VOLUME 750 ml |
| ALCOHOL BY VOLUME 14.3% | |

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| AROMA pressed red flowers, dried red fruit, orange pekoe tea | PH BALANCE 3.77 | TOTAL ACIDITY 6.1 g/l |
| FLAVOR sour red cherry, rhubarb, mineral | RESIDUAL SUGAR 0.03 g/l | BRIX 24.6° |
| FOOD PAIRINGS moo shu pork, roasted chicken with preserved lemon | VINIFICATION hand harvested on september 3rd. a long, cool fermentation occurred in an open-top tank using a wild yeast. pumped over twice daily during a 10-day cold soak. manual punch downs. aged for 12-months in one, two, and three year barrels. bottled without fining or filtration. 322 cases produced. | |
| SITE a dynamic vineyard situated on a remote, arid hilltop. high-altitude exposures of 1600 ft. at the base of an extinct volcano (pinnacles national monument). daily temperature swings of 40-60° F. rare co-location of granite and limestone soils (from decaying marine organisms). extreme microclimate produces stressed vines and wines of unusual complexity. | PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA. | |
| | CONTAINS SULFITES LIOCOWINE.COM | |

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GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.