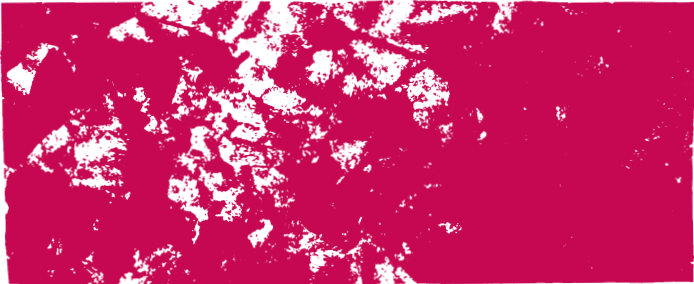


LIOCO

Pinot Noir
2009



VINEYARD	APELLATION	COUNTY
Hirsch	Sonoma Coast	Sonoma
ALCOHOL BY VOLUME	VOLUME	
13.5%	750 ml	

AROMA	PH BALANCE	TOTAL ACIDITY
pomegranate, black tea, forest floor	3.76	6.1 g/l
FLAVOR	RESIDUAL SUGAR	BRIX
spring strawberry, blood orange, dried porcini	0.02 g/l	23.7°
FOOD PAIRINGS	VINIFICATION	
jerked salmon, moroccan lamb tagine, epoise burger	6.17 tons were hand harvested and sorted on september 6th. all clones fermented (40% whole cluster) in an open-top tank using wild yeasts. a 5-day cold soak preceded twice daily manual punch downs during an 18-day fermentation. aged for 12-months in one, two, and three year barrels. bottled without fining or filtration.	
SITE		
a benchmark pinot vineyard personifying "the true coast." perched on the second ridge from the pacific ocean, a mere 3.5 miles from the sea on california's most active seismic fault (the san andreas). pinot clones mt. eden, pommard, and 114 planted in the early 80's on various exposures at elevations of 1100-1400 ft. soil composed of complex calcareous seabed material. impeccably farmed by the enigmatic, trail-breaking david hirsch.		
PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.		
CONTAINS SULFITES	LIOCOWINE.COM	

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.

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