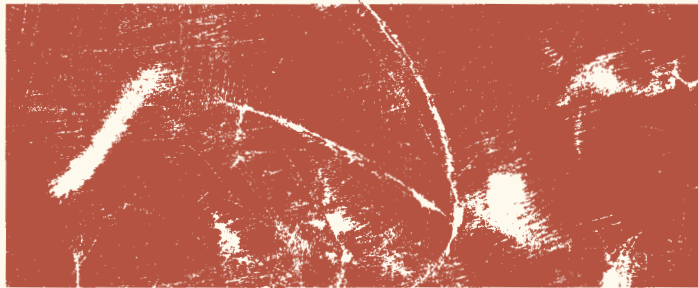


LIOCO

Pinot Noir 2011



VINEYARD
Klindt

APPELLATION
Anderson Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.3%

VOLUME
750 ml

AROMA

forest floor, red rose,
currant, wild strawberry

FLAVOR

sour red plum, chinese
five spice, dried porcini

FOOD PAIRINGS

tea smoked salmon,
thai-style pork belly,
roasted chicken

PH BALANCE

3.85

RESIDUAL SUGAR

0.03 g/l

TOTAL ACIDITY

5.7 g/l

BRIX

22.4°

VINIFICATION

6.63 tons hand-harvested and sorted on sept 24. all clones co-fermented (30% whole cluster) in an open-top tank using wild yeasts. a 5-day cold soak preceded regular cap management for balanced extraction during an 18-day fermentation. aged for 16-months in 20% new oak. bottled without fining or filtration.

SITE

a fringe pinot site in the cooler "deep-end" of the anderson valley. pinot clones pommard, 115, 667, and 777 planted on s x sw exposures at 400 ft., 11 miles from the pacific ocean. soil is a sandy clay loam and fractured rock. site is unique for its diverse clonal material, steep hillside aspect, and extreme coastal climate. farmed by husband/wife team bob & claudia klindt.

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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