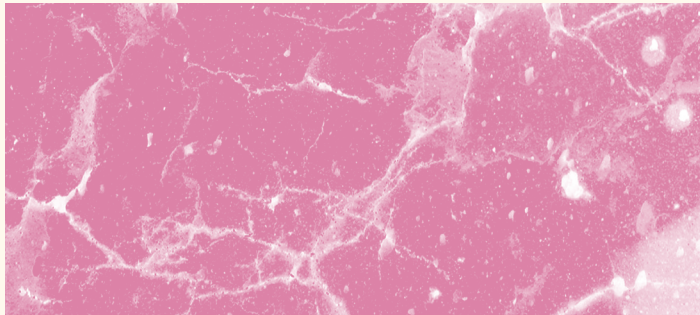


LIOCO

Pinot Noir 2011



APPELLATION
Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
12.6 %

VOLUME
750 ml

AROMA
rhubarb, black raspberry,
incense, wet sand

FLAVOR
sour red cherry, pome-
granate, dried orange peel

FOOD PAIRINGS
turkey meatballs with
tomato, maple glazed
pork belly

SITE
from a selection of sonoma coast sites (and individual blocks)
located near the laguna de santa rosa watershed. clones 777
and pommard are planted in "goldridge" soil at a modest
elevation of 200 ft. proximity to both the fog-catching laguna
& the cold pacific ocean ensures long, even ripening.

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PH BALANCE	TOTAL ACIDITY
3.50	6.9 g/l
RESIDUAL SUGAR	BRIX
0.02 g/l	22.0°

VINIFICATION
10.03 tons hand-harvested and
sorted on sept 17. 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 a 18-day fermentation. aged
for 12-months in 15% new oak.
bottled without fining or filtration.

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.

