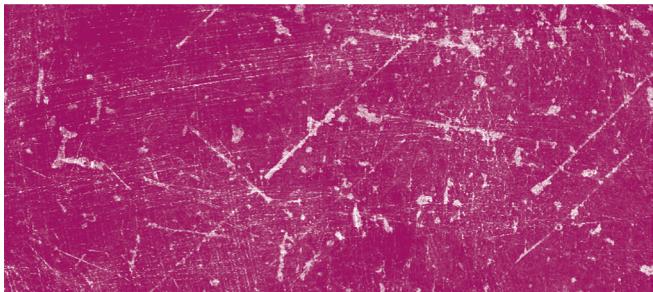


LIOCO

Pinot Noir 2013



Laguna

APPELLATION
Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.6%

VOLUME
750^{ML}

AROMA

black raspberry,
forest floor, cola

FLAVOR

Morello cherry, clove,
rhubarb

FOOD PAIRINGS

BBQ pork chops,
salmon cakes,
Peking duck

PH BALANCE

3.62

RESIDUAL SUGAR

0.04 g/l

TOTAL ACIDITY

5.7 g/l

BRIX

23.9°

VINIFICATION

15.3 tons hand-harvested and sorted on September 9 and 10. All clones co-fermented (15% whole cluster) in open top fermenters using both wild and cultured yeasts. A 5-day cold soak preceded regular cap management during a 16-day fermentations. Aged for 11-months in 15% new oak. Settled for 1-month in tank before bottling.

SITE

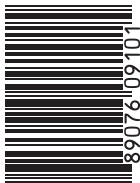
From a selection of premier Sonoma Coast vineyards (and individual blocks) including Teac-Mor, Champlin, and Barbed Oak. Pinot Noir clones Pommard, 777, and 115 planted in gravelly loam soils known locally as Goldridge, in modest elevations of +/- 200 feet. Defining features of this complex region include the omnipresent Pacific Ocean, its coastal forests, and the Laguna de Santa Rosa watershed.

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.



5

1016092068

6