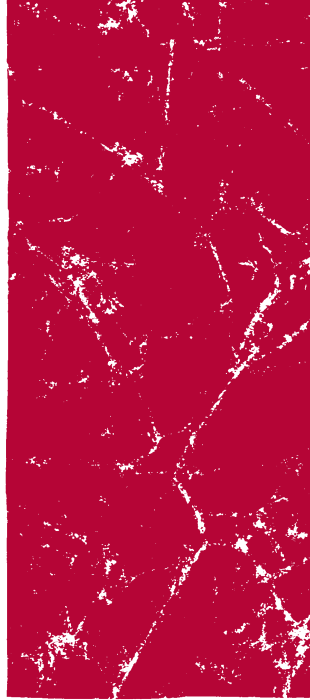


LIOCO

Pinot Noir
2006



VINEYARD
Michaud

APPELLATION
Chalone

ALCOHOL BY VOLUME
14.5%

COUNTY
Monterey

VOLUME
750 ml

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.



AROMA

dried cranberry, brush (chaparral), saffrafras root

FLAVOR

dark bitter chocolate, fresh raspberries
FOOD PAIRINGS
roasted pork chop with wild herbs, grilled salmon

PH BALANCE

3.42

RESIDUAL SUGAR

0.10 g/l

TOTAL ACIDITY

6.6 g/l

BRIX

23.8°

VINIFICATION

hand harvested on sept.23. a long, cool fermentation occurred in an open-top tank using a wild yeast. pumped over twice daily during an 8-day cold soak. manual punch downs. aged for 10-months in one, two, and three year barrels. bottled without fining or filtration. 311 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.

VINTEG & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES | LIOCOWINE.COM