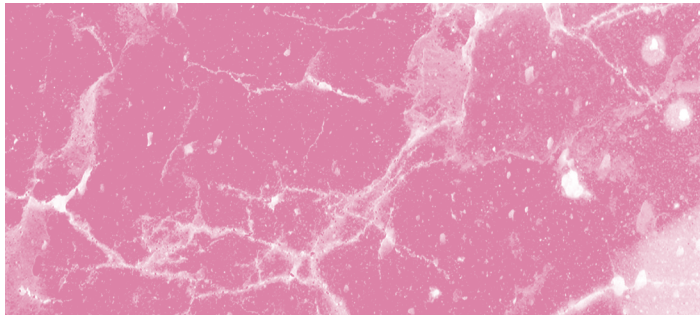


LIOCO

Pinot Noir 2008



APPELLATION	COUNTY
Sonoma Coast	Sonoma

ALCOHOL BY VOLUME	VOLUME
14%	750 ml

AROMA
black cherry,
iron shavings,
dried porcini

FLAVOR
crushed bing cherry, dried
orange peel, all spice

FOOD PAIRINGS
peking duck, tea smoked
wild salmon, merguez
sausages

PH BALANCE	TOTAL ACIDITY
3.71	6.8 g/l
RESIDUAL SUGAR	BRIX
0.04 g/l	23.9°

VINIFICATION
19 tons were hand harvested on sept.
8th & 18th. a long, cool fermentation
in an open-top tank using a wild yeast.
20% whole cluster. a 7-day cold soak
w/ manual punch downs. aged for
11-months in neutral french oak.
bottled without fining or filtration.

SITE
located in the "petaluma wine gap" (a valley reknown for
funneling cold ocean-born wind and fog). pinot noir clones 667
and 115 are planted on an undulating hillside, with several aspects
at approximately 500 feet, in loamy "franciscan" soil.

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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