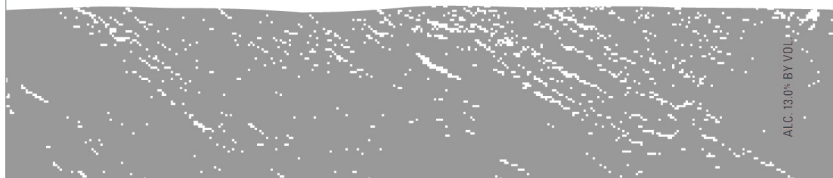


LIOCO

Rosé of Pinot Noir
Sonoma Coast

2009



ALC. 13.0% BY VOL.

AROMA

wild strawberry, cherry pit, quince

FLAVOR

pomegranate, orange peel, mineral

FOOD PAIRINGS

duck rillettes, seafood paella, fromage blanc

VINIFICATION

a small amount of juice is bled off our sonoma coast pinot noir and is fermented in stainless steel using a wild yeast. malolactic fermentation occurred naturally and finished completely. the wine remained in tank on its fine lees for 5-months before bottling.

SITE

from a sonoma coast pinot vineyard located in the "petaluma wind gap" (a valley renown for funneling cold, ocean-born wind and fog). the vines are planted on an undulating hillside, with several aspects, in loamy franciscan soil.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.
CONTAINS SULFITES LIOCOWINE.COM 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.

