

LIOCO

Pinot Noir 2011



VINEYARD
Hirsch

APELLATION
Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.1%

VOLUME
750 ml

AROMA

bing cherry, quartz, pine resin, blackberry flower

FLAVOR

pomegranate, sour red plum, blood orange, mineral

FOOD PAIRINGS

black cod in mushroom broth, duck rillettes, smoked trout

PH BALANCE

3.50

RESIDUAL SUGAR

0.02 g/l

TOTAL ACIDITY

6.4 g/l

BRIX

22.0°

VINIFICATION

4.89 tons hand-harvested and sorted on sept 21, sept 22, & sept 27. all clones fermented separately (40% whole cluster) in open-top tanks using wild yeasts. a 5-day cold soak preceded regular cap management for balanced extraction during a 21-day fermentation, aged for 16-months in 20% new oak, bottled without fining or filtration.

SITE

a benchmark pinot vineyard personifying "the true coast." perched on the second ridge from the pacific ocean, a mere 3.5 miles from the sea on california's most active seismic fault (the san andreas). pinot clones mt. eden, pommard, and 114 planted in the early 80's on various exposures at elevations of 1100-1400 ft. soil composed of complex calcareous seabed material. impeccably farmed by the enigmatic, trail-breaking david hirsch.

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.

