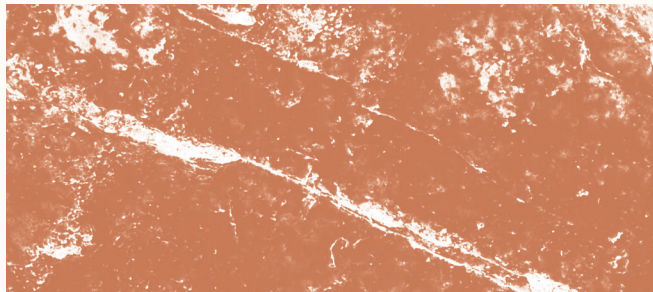


LIOCO

Pinot Noir 2016



VINEYARD
Cerise

APPELLATION
Anderson Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
12.6%

VOLUME
750^{ML}

AROMA

cedar bark,
black plum,
blood orange

FLAVOR

dried fig,
sour cherry,
black licorice

FOOD PAIRINGS

Merquez sausages,
lacquered short ribs,
Peking duck

SITE

An extreme Pinot Noir vineyard clinging to a windswept ridge above the town of Boonville. Pinot Noir clones Pommard, 115, 667, and 777 planted in the mid-1990's on various exposures at elevations ranging from 1030-1100 feet. Forty degree temperature swings are common. The low vigor soil is a blend of Bear Wallow-Wolffy, Hopland, and Yorkville complex. Meticulously farmed by the team at Kosta Browne.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

PH BALANCE

3.52

RESIDUAL SUGAR

0.1 g/l

TOTAL ACIDITY

6.3 g/l

BRIX

22.6°

VINIFICATION

3.9 tons hand-harvested and sorted on Aug. 31 and Sept. 10. All clones fermented separately (20% whole cluster) in open-top tanks using wild yeasts. A 2-day cold soak preceded regular cap management for balanced extraction during a 10-14 day fermentation. Aged for 10-months in 25% new oak. Bottled without fining or filtration.

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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