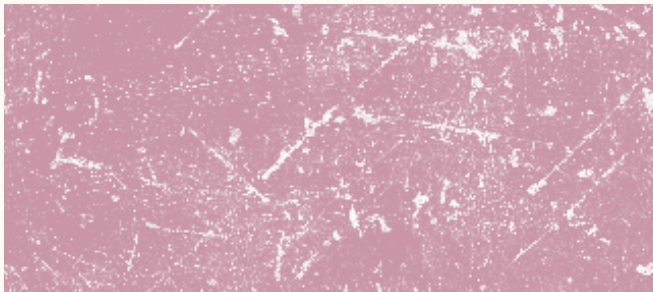


LIOCO

Pinot Noir 2016



Laguna

APPELLATION OF ORIGIN
Sonoma Coast Sonoma

ALCOHOL BY VOLUME
13.6% 750^{ML}

red plum,
sweet tarts,
tobacco leaf

3.54

6.3 g/l

0.1 g/l

23.5°

pomegranate,
pink peppercorn,
rhubarb

16.1 tons hand-harvested & sorted on and Sept. 3 and 6. All clones co-fermented (15% whole cluster) in open top fermenters using both wild & cultured yeasts. A 5-day cold soak preceded regular cap management during the 12-16 day fermentations. Aged for 11-months in 15% new oak. Settled for 1-month in tank prior to bottling.

Char Siu ribs,
tea smoked salmon,
citrus stuffed
guinea hen

From a selection of premier Sonoma Coast sites, notably Teac Mor Vineyard situated in the lowest (and coldest) part of the valley. Pinot Noir clones Pommard and 777 planted in gravelly loam soils known locally as Goldridge, in modest elevations of +/- 200 feet. Defining features of this complex region include the omnipresent Pacific Ocean, its coastal forests & the fog-catching Laguna de Santa Rosa watershed.

PRODUCED & BOTTLED IN
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.

