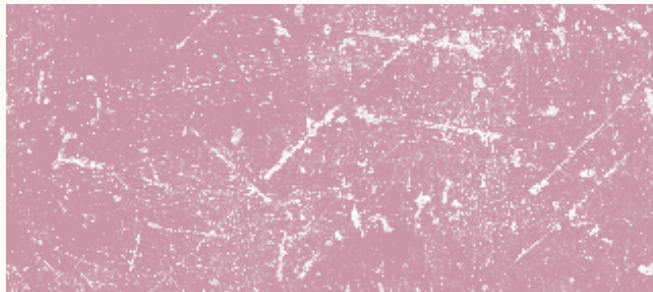


LIOCO

Pinot Noir 2017



Laguna

APPELLATION OF ORIGIN
Sonoma Coast

ALCOHOL BY VOLUME
13.4%

REGION
Sonoma

VOLUME
750^{ML}

pomegranate,
bay laurel,
wet slate

3.53

6 g/l

0.3 g/l

23.1°

cranberry,
forest floor,
oolong tea

roasted squab,
prosciutto and figs,
abalone

15.7 tons hand-harvested & sorted on Aug 28, Sept. 2 & 7. 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.

From a selection of premier Sonoma Coast vineyards including Teac Mor & Goldridge. Pinot Noir clones Pommard, 777 & Jackson 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 AND 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.

