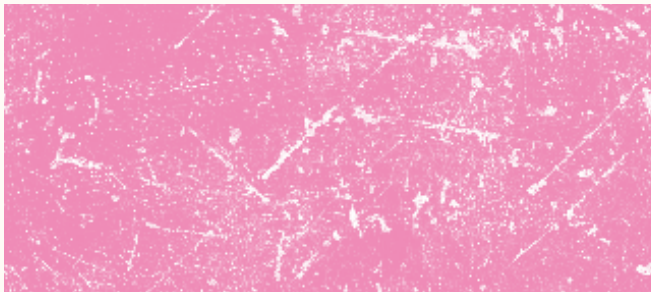


LIOCO

Pinot Noir 2017



Fox Block XIII

APPELLATION
North Coast

ALCOHOL BY VOLUME
13.5%

VOLUME
750^{ML}

AROMA

morello cherry,
sandalwood,
forest floor

FLAVOR

pomegranite,
rhubarb,
baking spice

FOOD PAIRINGS

funghi pizza,
roasted salmon,
Jidori chicken

PH BALANCE

3.5

RESIDUAL SUGAR

0.2 g/l

TOTAL ACIDITY

6.1 g/l

BRIX

23°

VINIFICATION

Fruit was harvested during the last 2-weeks of Aug. All lots cold soaked and fermented in open top tanks (15% whole cluster) using both wild & cultured yeasts. Aged for 11-months in stainless steel and used French oak barrels.

STORY

This Pinot Noir was conceived and blended by friends Matt Lickliger (founder of LIOCO) and Regan Jasper (FRC Sommelier). The two industry vets first bonded over soil-driven Pinot Noir from hard-to-reach places, and their 10-year-long conversation at last yielded a wine.

SITE

A selection of North Coast vineyards compose this wine, with an emphasis on premier sites near the coast. Eleven unique Pinot clones compose the blend, including some prized "field selections" from our Single Vineyard holdings.

PRODUCED AND BOTTLED BY LIOCO, UKIAH, 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.



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