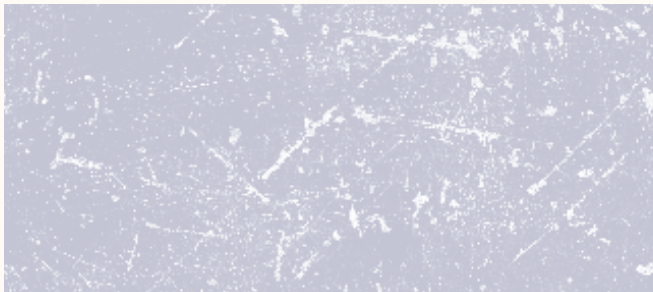


LIOCO

Pinot Noir 2017



La Selva

APPELLATION

Anderson Valley

COUNTY

Mendocino

ALCOHOL BY VOLUME

12.8%

VOLUME

750^{ML}

AROMA

pink peppercorn,
black raspberry,
violet

FLAVOR

oolong tea,
star anise,
fresh picked mulberry

FOOD PAIRINGS

grilled trout,
cider braised ribs,
porcini mushroom tart

PH BALANCE

3.59

RESIDUAL SUGAR

0.2 g/l

TOTAL ACIDITY

5.8 g/l

BRIX

22.3°

VINIFICATION

2.3 tons hand-harvested and sorted on Sept. 22 and 23. All clones fermented separately (20% whole cluster) in open-top tanks using wild yeasts. A 6-day cold soak preceded regular cap management for balanced extraction during a 10-14 day fermentation. Aged for 10-months in 20% new oak. Bottled without fining or filtration.

SITE

From a selection of premier Anderson Valley sites including Kiser & Cerise. Pinot Noir clones 2A, 114, 115, 667 and 777 planted in varied soils of decomposed sandstone, clay, and fractured rock in elevations ranging from 400-1100 feet. Along with an omnipresent marine influence, this valley is defined by the presence of old growth redwood trees. La Selva means 'the forest' in Spanish.

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.

