



# LICO

2022  
**PINOT NOIR**  
MENDOCINO COUNTY  
13.0% ALC BY VOL

## AROMA

Bing cherry, rose petal, iron

## FLAVOR

black raspberry, dried tobacco, lilac

## FOOD PAIRINGS

chicken liver mousse, wild mushroom tartine, venison burger

## VINIFICATION

Fruit was hand-harvested in early-Sept. and vigorously sorted. All lots were fermented in open top tanks with 10% whole clusters. Regular cap management was performed over a two-week primary fermentation. Aged for 8-months in a mix of neutral French oak and stainless steel barrels.

## SITE

A selection of premier Mendocino County vineyards were selected for this wine, with an emphasis on dry-farming, older vines, and sustainable viticulture. Pinot Noir clones 115, 667, 777, 2A, 838, Pommard, and Martini play a part in the blend. The goal was to capture the unique character of this region defined by the proximate Pacific Ocean, coastal redwoods, and the headwaters of two major rivers.

PRODUCED AND BOTTLED BY LICO, UKIAH, CA

CONTAINS SULFITES

LICOWINE.COM

750<sup>ml</sup>

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.

