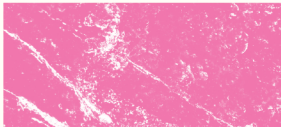


# LIOCO

## Pinot Noir 2022



**VINEYARD**  
Cole Ranch

**APPELLATION**  
Cole Ranch

**COUNTY**  
Mendocino

**ALCOHOL BY VOLUME**  
13.5%

**VOLUME**  
750<sup>ML</sup>

**AROMA**  
wet stone,  
crushed rose,  
rainier cherry

**FLAVOR**  
bay leaf,  
rhubarb,  
red currant

**FOOD PAIRINGS**  
carnitas,  
Peking duck,  
porcini risotto

**PH BALANCE**  
3.14

**RESIDUAL SUGAR**  
0.1 g/L

**TOTAL ACIDITY**  
8.7 g/L

**BRX**  
21.7°

**VINIFICATION**

<1 ton of Pinot Noir was field sorted and hand harvested on Sep 15<sup>th</sup>. A 4-day cold soak preceded fermentation on native yeasts with 75% whole clusters. Twice daily punch downs ensured even extraction over a 10-day fermentation. Pressed at dryness. Aged for 10-months in one new + one neutral French oak barrel. Bottled unfined/unfiltered.

**SITE**

Less than a 1/4 sq. mi. the Cole Ranch AVA is the smallest appellation in the United States. Located between the Russian River and Anderson Valley at elevations ranging from 1400-1600 feet. Surround by forested hills, it is unique for its terrarium-like setting and cool climate / late ripening relative to neighboring Ukiah. Planted in 1971 by John Cole, this 55-acre vineyard is now under the management of Mike Lucla & Jill Shadek who farm it organically.

**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.

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9