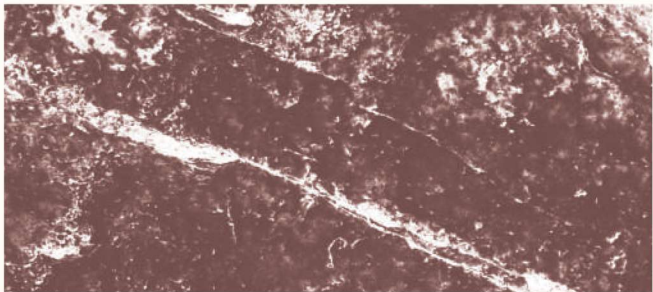


LIOCO

Pinot Noir 2022



VINEYARD
Saveria

APPELLATION
Santa Cruz Mountains

COUNTY
Santa Cruz

ALCOHOL BY VOLUME
13.5%

VOLUME
750^{ML}

AROMA
lilac,
black plum,
orange pekoe tea

FLAVOR
5-spice,
red licorice,
Maraschino cherry

FOOD PAIRINGS
carnitas,
duck confit,
tempura mushroom

SITE

A hidden vineyard near the town of Aptos, 600 ft. above sea level and a mere 4 miles from the Pacific. Pinot Noir clones 115 and 777 planted in the late 1990s. Soil is a deep colluvial fan of sand and calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration and very even ripening. Maritime climate necessitates extended hang times. Farmed by Prudy Foxx, aka "The Vine Whisperer."

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

PH BALANCE
3.63

RESIDUAL SUGAR
0.2 g/L

VINIFICATION

5.15 T hand-harvested and sorted on September 13th. Fermented on 33% whole clusters using wild yeasts. A 5-day cold soak preceded a 14-day fermentation. Cap management entailed one pump-over and one punch down daily. Pressed at dryness and aged 10-mos. in 30% new French oak. Bottled unfiltered and unfiltered.

TOTAL ACIDITY
5.9 g/l

BRIX
22.7°

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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