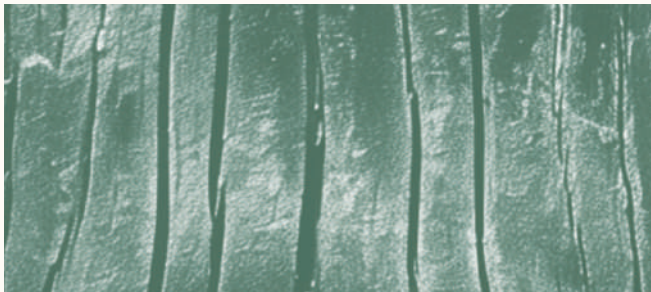


LIOCO

Pinot Noir 2023



Chimera

APPELLATION	COUNTY
Comptche	Mendocino
ALCOHOL BY VOLUME	VOLUME
13.4%	750 ^{ML}

AROMA
red rose,
sour plum,
baking spice

FLAVOR
hibiscus,
wild blackberry,
red & black cherries

FOOD PAIRINGS
tuna poke,
roasted gamehens,
5-spice duck breast

PH BALANCE
3.54
RESIDUAL SUGAR
0.4 g/l

TOTAL ACIDITY
5.7 g/l
BRIX
22.9°

VINIFICATION
8 tons of pristine Pinot Noir hand harvested and table sorted on Oct 4-15. All clones fermented on wild yeasts with 25% whole clusters in a mix of 2 and 5 ton open-top fermenters. A 4-day cold soak preceded one daily punch down and pump-over during a 15-day fermentation. Aged for 10-months in 28% new French oak. Bottled unfinned/unfiltered.

SITE
This wine is composed of two neighboring vineyards in the newly minted Comptche AVA on the Mendocino coast. Sitting in a prime spot 14 mi from the ocean in the Albion Wind Gap, this foggy, forested zone sees 40° diurnal shifts. Pinot clones 667, 777, 115, & Pommard planted in 2000 on Franciscan soils. *Chimera* refers to a rare albino redwood tree towering over the property.

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CA CRV

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.

