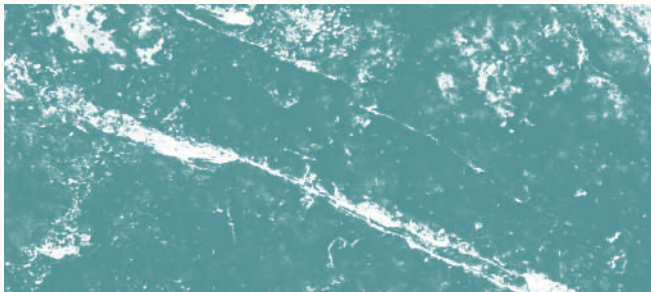


LIOCO

Pinot Noir 2023



VINEYARD
Sealift

APPELLATION
West Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.1%

VOLUME
750^{ML}

AROMA
violet,
cigar box,
raspberry pastille

FLAVOR
black tea,
Mission Fig,
wild blackberry

FOOD PAIRINGS
sweet Italian
sausages,
wild mushroom
pizza

SITE

This spectacular "true coast" vineyard with unobstructed views of the Pacific was a former apple farm. In a prime spot at 700 ft between the first and second ridge, 5 miles from the sea. Clones 115 and 777 planted in 1999 on well-draining sandy-loam soils full of fossilized scallop shells. This area is heavily forested, reliably cool and foggy, and ideally suited for high energy Pinot Noir.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

PH BALANCE
3.44
RESIDUAL SUGAR
0.1 g/l

VINIFICATION

4.15 tons of pristine Pinot Noir hand-harvested and sorted on Oct 5. Clone 115 fermented on wild yeasts with 33% whole clusters in a small open-top tank. A 4-day cold soak preceded a gentle infusion during a 14-day fermentation. Aged undisturbed for 10 mos in 35% new French oak. Bottled unfinned/unfiltered.

TOTAL ACIDITY
5.3 g/l
BRIX
23.5°

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.



CA CRV