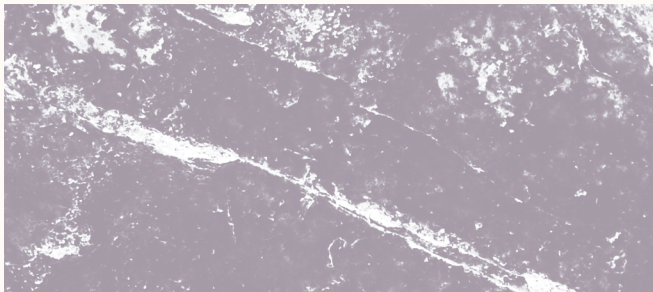


LIOCO

Pinot Noir 2018



VINEYARD
Abel

APPELLATION
Anderson Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.5%

VOLUME
750^{ML}

AROMA
dried cranberry,
geranium,
incense

FLAVOR
huckleberry,
forest floor,
red licorice

FOOD PAIRINGS
grilled beef ribs,
lamb burgers,
polpette

SITE

A fringe Pinot Noir vineyard situated in the cooler "deep-end" of the Anderson Valley. Pinot clone 115 planted on an east-facing 16% slope at 400 ft., 11 miles from the Pacific Ocean. Soil is a well-draining Threechop / Bearwallow-Wolfe series composed of sandy loam and fractured rock. The site is unique for its exposure to the nearby sea, reliable fog, and dense redwood forests.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

PH BALANCE
3.7
RESIDUAL SUGAR
0.1 g/l

VINIFICATION

3.7 tons hand-harvested and sorted on Sept. 25. Fermented on wild yeasts with 15% whole clusters included. A 4-day cold soak preceded regular cap management over an 18-day fermentation. Aged for 10 months in 15% new oak before being bottled unfiltered and unfiltered.

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TOTAL ACIDITY
5.5 g/l
BRIX
23.6°

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.

