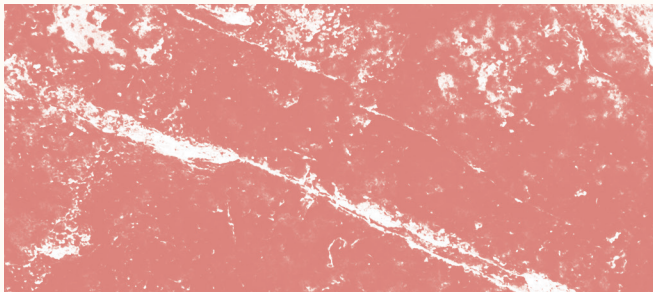


# LIOCO

## Pinot Noir 2018



**VINEYARD**  
Demuth

**APPELLATION**  
Anderson Valley

**COUNTY**  
Mendocino

**ALCOHOL BY VOLUME**  
13.7%

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

### AROMA

cedar shavings,  
raspberry pastille,  
venison jerky

### FLAVOR

sour red plum,  
black tea,  
allspice

### FOOD PAIRINGS

seared wild salmon,  
oyster mushroom  
tempura,  
speck + butter  
sandwich

### PH BALANCE

3.43

### RESIDUAL SUGAR

0.1 g/l

### TOTAL ACIDITY

6.3 g/l

### BRIX

23.4°

### VINIFICATION

2.1 tons hand-harvested and sorted on Oct. 6. Fermented 10% whole-cluster in an open-top tank using wild yeasts. A 4-day cold soak preceded regular cap management for balanced extraction during a 13-day fermentation. Aged for 9 months in 25% new oak. Bottled unfiltered and unfiltered.

### SITE

An extreme Pinot Noir vineyard situated along the ridge lines at 1100 feet above the town of Boonville. Late to bloom, late to ripen, with 40 degree daily temperature swings common. Pinot Noir clone 2A planted in the mid-1990's on a SxSW exposure. The low vigor soil is a blend of Bearwallow-Wolfy, Hopland, and Yorkville complex. Meticulously farmed by the team at Kosta Browne.

**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.

