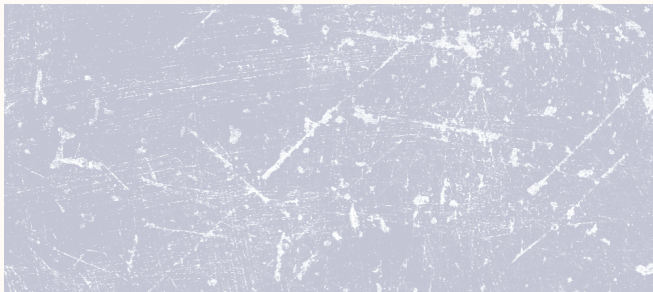


LIOCO

Pinot Noir 2018



La Selva

APPELLATION	COUNTY
Anderson Valley	Mendocino
ALCOHOL BY VOLUME	VOLUME
13.3%	750 ^{ML}

AROMA
red plum,
forest floor,
wild blackberry

FLAVOR
black tea,
white pepper,
fresh raspberry

FOOD PAIRINGS
sichuan pork,
agedashi tofu,
chicken liver
mousse

PH BALANCE	TOTAL ACIDITY
3.55	5.7 g/l
RESIDUAL SUGAR	BRIX
0.1 g/l	23°

VINIFICATION
6.7 tons hand-harvested and sorted on Sept. 20 and 25, Oct. 2 and 6. All vineyards and clones fermented separately (20% whole cluster) in open-top tanks using wild yeasts. A 4-day cold soak preceded regular cap management for balanced extraction during a 13-16 day fermentation. Aged for 10 months in 15% new oak. Bottled without fining or filtration.

SITE
From a selection of premier vineyards in the Anderson Valley including Kiser, Demuth, Edmeads, and Abel. Pinot Noir clones 115, 114, 667, 777, and Calera planted in varied soils of decomposed sandstone, clay, and fractured rock at elevations ranging from 400-1100 feet. Along with the omnipresent marine influence, this valley is defined by the presence of old growth redwood trees. La Selva means 'the forest' in Spanish.

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.

