



LIOCO

2018
PINOT NOIR
MENDOCINO COUNTY
13.6% ALC BY VOL

AROMA

Morello cherry, rhubarb, rosemary blossom

FLAVOR

black raspberry, pomegranate, red rose

FOOD PAIRINGS

smoked duck quesadillas, trout rillettes, Croque Monsieur

VINIFICATION

Fruit was harvested under ideal conditions in mid-Sept. All lots were fermented in open top tanks (10% whole cluster). Cap management occurred during the 12-16 day fermentations. Aged for 10 months in stainless steel and used French oak barrels.

SITE

A selection of premier Mendocino County vineyards were selected for this wine, with an emphasis on dry-farming, older vines, and sustainable viticulture. Pinot Noir clones 115, 667, 777, 2A, 838, Pommard clone, and Martini play a part in the blend. The goal was to capture the unique character of this region defined by the proximate Pacific Ocean, coastal redwoods, and river valleys.

PRODUCED AND BOTTLED BY LIOCO, UKIAH, CA

CONTAINS SULFITES

LIOCOWINE.COM

750^{ml}

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.

