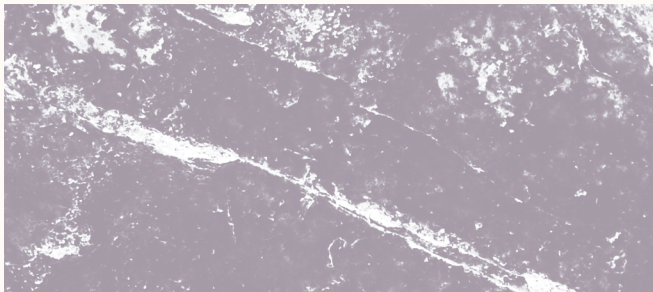


# LIOCO

## Pinot Noir 2019



VINEYARD  
Abel

APPELLATION  
Anderson Valley

COUNTY  
Mendocino

ALCOHOL BY VOLUME  
12.9%

VOLUME  
750<sup>ML</sup>

### AROMA

Chinese five spice,  
blackcurrant,  
kelp

### FLAVOR

black cherry,  
hibiscus tea,  
mushroom

### FOOD PAIRINGS

Cuban sandwich,  
braised black lentils,  
paella

### PH BALANCE

3.5

### RESIDUAL SUGAR

0.03 g/l

### TOTAL ACIDITY

6.5 g/l

### BRIX

22.3°

### VINIFICATION

1.7 tons hand-harvested and hand-sorted on Sept. 18. Fermented on wild yeasts with 20% whole clusters included. A 4-day cold soak preceded regular cap management over an 15-day fermentation. Aged for 10 months in 25% new oak before being bottled unfiltered and unfiltered.

### SITE

A fringe Pinot Noir vineyard situated in the cooler “deep-end” of the Anderson Valley. Pinot clone 115 planted in 1999 on an east-facing 16% slope at 450 ft. elevation, 11 mi. from the Pacific Ocean. Soil is a well-draining Threechop / Bearwallow-Wolffy 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

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.

