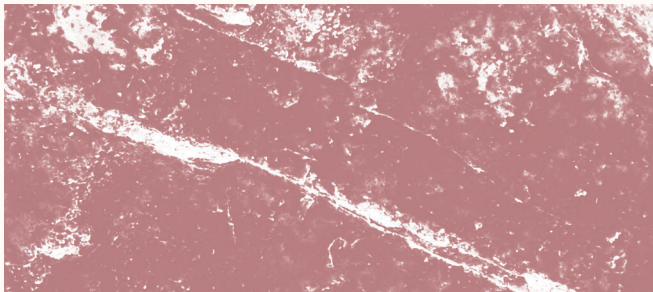


LIOCO

Pinot Noir 2019



VINEYARD

Edmeades

APPELLATION

Anderson Valley

COUNTY

Mendocino

ALCOHOL BY VOLUME

13.5%

VOLUME

750^{ML}

AROMA

clove,
forest floor,
alpine strawberry

FLAVOR

saline,
violet,
just-picked
blackberry

FOOD PAIRINGS

shepherd's pie,
five spice chicken,
cassoulet

PH BALANCE

3.5

RESIDUAL SUGAR

0.03 g/l

TOTAL ACIDITY

6.5 g/l

BRIX

22.9°

VINIFICATION

3.8 tons hand-harvested and sorted on Sept. 11. Swan clone kept separate, clones 115 and 777 co-fermented in open-top tanks with native yeasts. 3-day cold soak preceded regular cap management for balanced extraction during a 13-day fermentation, with 10% whole clusters included. Aged for 10 months in 40% new oak. Bottled without fining or filtration.

SITE

This historic vineyard sits on the south side of route 128, 11 miles from the coast at elevations of 250-500 ft. Predominant soil type is decomposed sandstone. First blocks were planted in 1963; ours in 2000 to clones 115, 777, and Swan. Edmeades is quintessential Anderson Valley with densely forested rolling hills, frequent fog, and the Navarro River running through it.

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.

