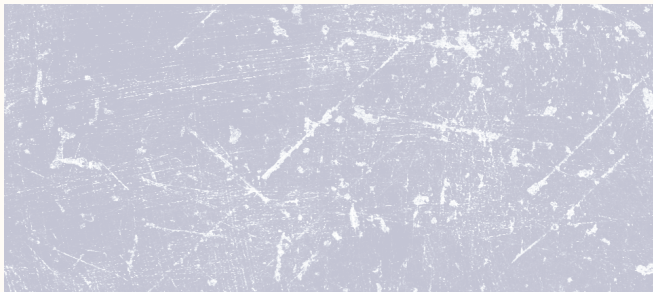


LIOCO

Pinot Noir 2019



La Selva

APPELLATION	COUNTY
Anderson Valley	Mendocino
ALCOHOL BY VOLUME	VOLUME
13.0%	750 ^{ML}

AROMA
briar,
oolong tea,
redcurrant

FLAVOR
huckleberry,
Italian plum,
pine

FOOD PAIRINGS
pulled pork tacos,
Tuscan ribs,
bistro burger
with grilled onions

PH BALANCE
3.47
RESIDUAL SUGAR
0.02 g/l

TOTAL ACIDITY
6.6 g/l
BRIX
22.7°

VINIFICATION
2.3 tons hand-harvested and sorted on Sept. 11, 18, and 23. All vineyards and clones fermented separately (15% 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 30% new oak. Bottled without fining or filtration.

SITE
From a selection of premier vineyards in the Anderson Valley: Kiser, Edmeades, and Abel. Pinot Noir clones 114, 115, 777, and Swan planted 20+ years ago in varied soils of decomposed sandstone, clay, and fractured rock in elevations ranging from 400-1100 feet. Along with an 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.

