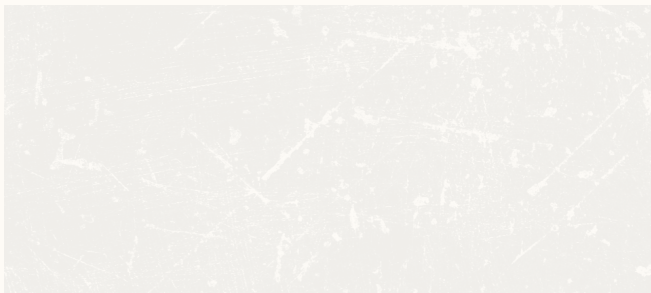


LIOCO

Rosé Wine 2019



Ojo de Perdiz

APPELLATION

Sonoma Coast

COUNTY

Sonoma

ALCOHOL BY VOLUME

13.0%

VOLUME

750^{ML}

AROMA

pink guava,
white grapefruit,
bay laurel

FLAVOR

watermelon rind,
rosewater,
wet stone

FOOD PAIRINGS

salmon w/
green sauce,
wild mushroom
quesadilla,
gumbo

SITE

From the Teac Mor Vineyard—a biodynamic ranch 8-miles from the Pacific in the Laguna de Santa Rosa watershed. There are five unique soil types here (loam, silt, clay, volcanic, & sand) the result of volcanic activity and thousands of years of river flow. This unique site is defined by its proximity to the sea, soil diversity, and active biome.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

PH BALANCE

3.23

RESIDUAL SUGAR

0.6 g/l

TOTAL ACIDITY

7.1 g/l

BRIX

20.6°

VINIFICATION

1.3 tons Pinot Noir (75%) and .43 tons Chardonnay (25%) hand-harvested on September 5. Fruit was lightly foot tread, and then went direct to press. Co-fermented on native yeasts in neutral oak barrels for 8-mos, with a long, slow malolactic fermentation concluding in June. Racked to tank for a 1-month settling before bottling.

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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.

