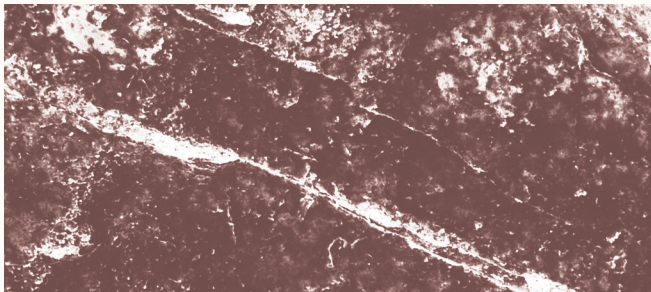


# LIOCO

## Pinot Noir 2019



VINEYARD  
Saveria

APPELLATION  
Santa Cruz Mountains

COUNTY  
Santa Cruz

ALCOHOL BY VOLUME  
13.9%

VOLUME  
750<sup>ML</sup>

AROMA  
schezuan  
peppercorn,  
kirsch, incense

FLAVOR  
nutmeg,  
black plum,  
dried strawberry

FOOD PAIRINGS  
wild mushroom tart,  
lamb meatballs,  
whole roasted  
chicken

PH BALANCE  
3.6

RESIDUAL SUGAR  
0.02 g/L

TOTAL ACIDITY  
6.2 g/l

BRIX  
23.6°

VINIFICATION  
5.98 tons hand-harvested and sorted on Oct. 4 before a 3-day cold soak and 14-day fermentation on native yeasts. 1/3 of the fruit was destemmed and pumped-over daily (no punchdowns). The remainder (from the cooler "barn block") was left with 33% whole clusters, with regular cap management. Aged 11 months in 33% new oak. Bottled unfinned and unfiltered.

SITE  
A hidden vineyard near the town of Aptos, 600 ft. above sea level and a mere 4 miles from the Pacific. Pinot Noir clones 115 and 777 planted in the late 1990s. Soil is a deep colluvial fan of sand and calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration and very even ripening. Maritime climate necessitates extended hang times. Farmed by Prudy Foxx, aka "The Vine Whisperer."

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.

