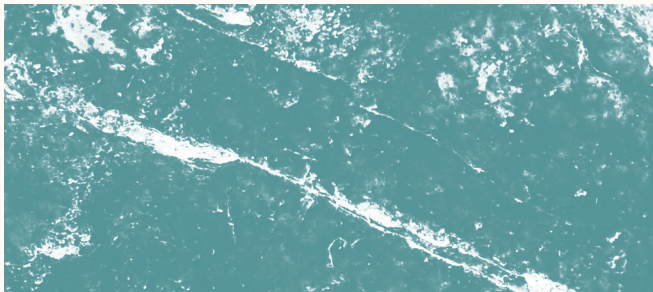


LIOCO

Pinot Noir 2019



VINEYARD
Sealift

APPELLATION
Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.7%

VOLUME
750^{ML}

AROMA

kirsch,
seaweed,
cranberry skin

FLAVOR

rhubarb,
pomegranate,
wild coastal herbs

FOOD PAIRINGS

charred eggplant,
pork tenderloin,
seared duck breast

PH BALANCE

3.3

RESIDUAL SUGAR

0.03 g/l

TOTAL ACIDITY

7.3 g/l

BRIX

23.3°

VINIFICATION

3.3 tons hand-harvested and sorted on Sept. 11. Clones 777 and 115 fermented on wild yeasts in small open-top tanks with 10% whole clusters. A 4-day cold soak preceded regular cap management (mainly pumpovers) during a 14-day primary fermentation. Aged for 10 months, undisturbed, in 40% new French oak. Bottled without fining or filtration.

SITE

This spectacular "true coast" vineyard with unobstructed views of the Pacific was formerly an apple farm. In a prime spot at 700ft. between the first and second ridge, 5mi. from the sea. Clones 115 and 777 planted in 1999 on well-draining sandy-loam soils full of fossilized scallop shells. This area is heavily forested, reliably cool and foggy, and ideally suited for high energy Pinot Noir.

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.

