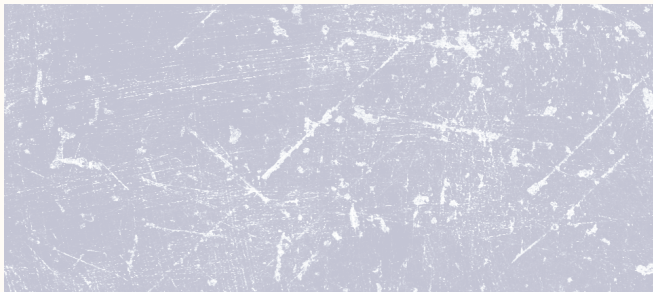


LIOCO

Pinot Noir 2020



La Selva

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

AROMA
pine sap,
crushed red
raspberries,
dried shitake

FLAVOR
red plum,
rose petal,
logan berry

FOOD PAIRINGS
Peking duck,
smoked brisket,
Moliterno al Tartufo

PH BALANCE	TOTAL ACIDITY
3.44	6.1 g/l
RESIDUAL SUGAR	BRIX
0.1 g/l	22.7°

VINIFICATION
1.5 tons hand-harvested and sorted on Sept. 2nd and 5th. All clones fermented separately (15% whole cluster) in open-top tanks on wild yeasts. A 4-day cold soak preceded regular cap management during a 13-16 day fermentation. Aged for 10-months in once-used French oak barriques. Bottled unfiltered.

SITE
From a selection of premier vineyards in the deep end of the Anderson Valley. Pinot Noir clones 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.

