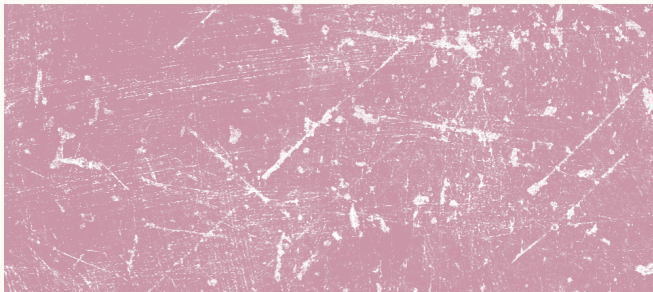


LIOCO

Pinot Noir 2020



Lejano

APPELLATION
Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.0%

VOLUME
750^{ML}

AROMA
rhubarb,
red currant,
pink peppercorn

FLAVOR
rosemary,
rose water,
fresh-picked
raspberry

FOOD PAIRINGS
roasted
Hen-of-the-woods,
oil poached tuna,
seared duck breast

SITE
Lejano is Spanish for "distant" or "far away," which aptly characterizes this remote Sonoma Coast vineyard. It sits just 5-miles from the Pacific on a series of ridgelines ranging from 500-700ft—placing it at or just above the fog line. Pinot Noir Clones 115 & 777 were planted in 1999 on a sandier soil base full of seashells. The extreme microclimate requires a steady temperament and a willingness to work with very low yields.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

PH BALANCE
3.39
RESIDUAL SUGAR
0.1 g/l

VINIFICATION

One ton of clone 777 + 2 tons of clone 115 Pinot Noir were hand-harvested and sorted on Sept 15th. Fruit was de-stemmed and cold-soaked for 4-days prior to spontaneous fermentation. We employed punch-downs and pump-overs lasting 14-days. The wine was lightly pressed into French oak barriques (20% new), aged for 10-mos., & bottled unfiltered.

TOTAL ACIDITY
6.2 g/l
BRIX
22.6°

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.

