



LIOCO

2020
PINOT NOIR
MENDOCINO COUNTY
13.5% ALC BY VOL

AROMA

preserved cherries, red rose, forest floor

FLAVOR

black raspberry, sour plum, mineral

FOOD PAIRINGS

wild mushroom pizza, adobo pork shoulder, tea-smoked salmon

VINIFICATION

Fruit was hand-harvested in early Sept and vigorously sorted. All lots fermented in open-top tanks with 10% whole clusters. Regular cap management was performed over a two-week primary fermentation. Aged for 8-months in a mix of neutral French oak and stainless steel.

SITE

A selection of premier Mendocino County vineyards were selected for this wine, with an emphasis on dry-farming, older vines, and sustainable viticulture. Pinot Noir clones 115, 667, 777, 2A, 838, Pommard clone, and Martini play a part in the blend. The goal was to capture the unique character of this region defined by the proximate Pacific Ocean, coastal redwoods, and river valleys.

PRODUCED AND BOTTLED BY LIOCO, UKIAH, CA

CONTAINS SULFITES

LIOCOWINE.COM

750^{ml}

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.

