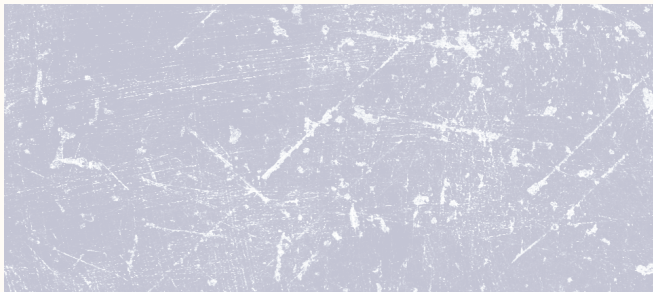


# LIOCO

## Pinot Noir 2021



*La Selva*

APPELLATION	COUNTY
Anderson Valley	Mendocino
ALCOHOL BY VOLUME	VOLUME
13.1%	750 <sup>ML</sup>

AROMA  
violet,  
red currants,  
raspberry pastille

FLAVOR  
Italian plum,  
crushed stone,  
orange Pekoe tea

FOOD PAIRINGS  
duck confit,  
sautéed morel,  
wild boar sausages

PH BALANCE  
3.53  
RESIDUAL SUGAR  
0.1 g/l

TOTAL ACIDITY  
6.2 g/l  
BRUX  
23.0°

VINIFICATION  
3 tons hand-harvested and sorted between 9/13 and 10/4. All vineyards and clones fermented separately (15% whole cluster) in open-top tanks using wild yeasts. 4-day cold soaks preceded a daily punchdown and pump-over for balanced extraction during a 13-16 day fermentations. Aged for 10 mos. in once used French oak. Bottled without fining or filtration.

### 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.

