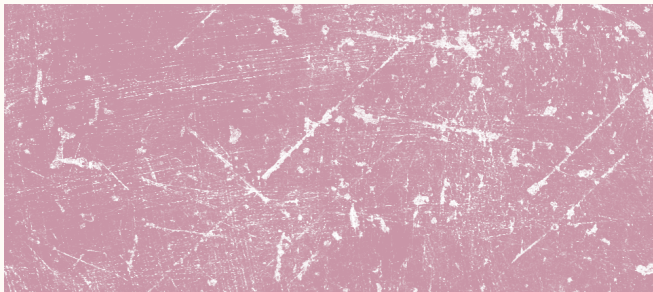


LIOCO

Pinot Noir 2021



Lejano

APPELLATION
Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.6%

VOLUME
750^{ML}

AROMA
fresh fig,
Bing cherry,
crushed graphite

FLAVOR
rhubarb,
baking spice,
black raspberry

FOOD PAIRINGS
roasted pork loin,
wild salmon burger,
5-spice duck breast

PH BALANCE
3.52
RESIDUAL SUGAR
0.4 g/l

TOTAL ACIDITY
6.2 g/l
BRIX
23.2°

VINIFICATION
This fruit was hand-harvested at night and sorted on the mornings of Sept 6th-9th. Drought concentrated berries fermented on wild yeasts in small open-top tanks with 33% whole clusters. A 4-day cold soak preceded regular cap management during a 14-day fermentation. Aged for 10 mos. used French oak. Bottled without fining or filtration.

SITE
Lejano is Spanish for "distant" or "far away," which aptly characterizes the remote Sonoma Coast vineyards we source for this wine. These sites are situated from between 5-9 miles from the Pacific Ocean on a series of ridgelines at 500-700ft —placing them at or just above the fog line. Vines planted in the late 1990s on a sandier soils full of seashells. The extreme microclimate mandates a willingness to work with low yields.

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.

