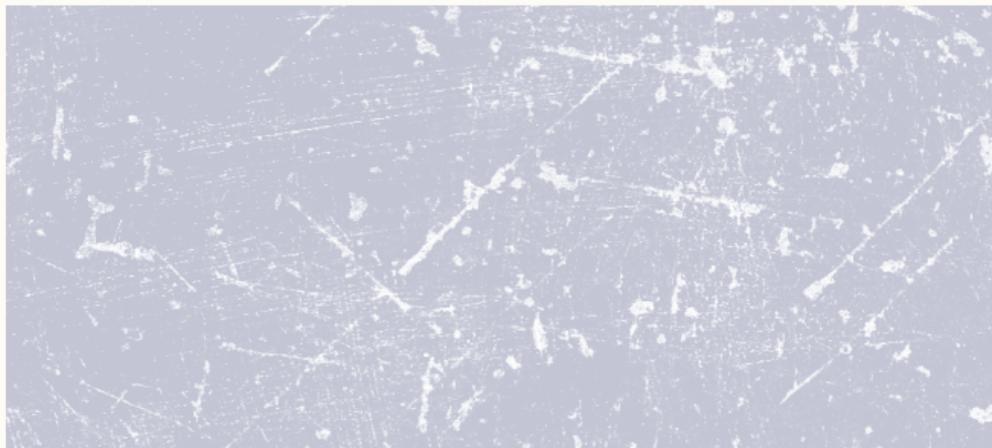


LIOCO

Pinot Noir 2022



La Selva

APPELLATION
Anderson Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.6%

VOLUME
750^{ML}

AROMA
violet,
pennyroyal,
black raspberry

FLAVOR
mulberry,
black tea,
pink peppercorn

FOOD PAIRINGS
BBQ spare ribs,
oil poached tuna,
wild mushroom risotto

PH BALANCE
3.44

RESIDUAL SUGAR
0.4 g/l

TOTAL ACIDITY
6.5 g/l

BRIX
23.8°

VINIFICATION
1.48 T hand-harvested and sorted Sept 14th. All vineyards and clones fermented separately (33% 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 16 mos in 33% new 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

CA CRV

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.

