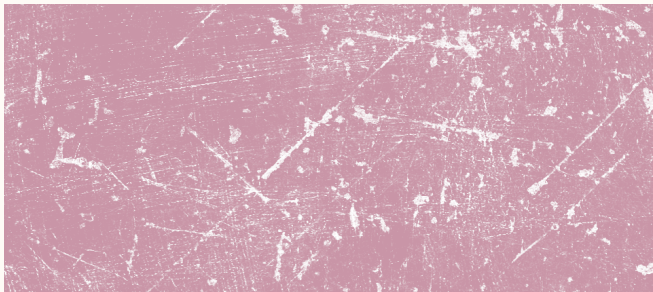


LIOCO

Pinot Noir 2022



Lejano

APPELLATION
Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.6%

VOLUME
750^{ML}

AROMA
5-spice,
rhubarb,
sour red cherry

FLAVOR
bay laurel,
raspberry pastille,
crushed pomegranate

FOOD PAIRINGS
Texas BBQ,
Peking duck,
carnitas tacos

SITE

Lejano is Spanish for "distant" or "far away," which aptly characterizes the remote Sonoma Coast vineyards we source from. These fringy sites are situated 5-14 miles from the Pacific Ocean on a series of ridgelines and/or valleys at 400-700ft — placing them at the edge of the fog line. Clones Pommard, 115, & 777 planted in the late 1990s on diverse soils of sandy clay loam strewn with fossilized seashells. The extreme microclimate and meagre soils require a steady temperament and a willingness to work with low yields.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

PH BALANCE
3.58
RESIDUAL SUGAR
0.3 g/l

VINIFICATION

2.5 T of Pommard, 777, & 115 hand harvested & sorted on Sept 7-18th. Drought concentrated berries fermented on wild yeasts in small open-top tanks with 25% whole clusters. A 4-day cold soak preceded a gentle extraction during a 14-day fermentation. Aged for 18 mos in used French oak barrels. Bottled unfined/unfiltered.

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TOTAL ACIDITY
6.2 g/l
BRIX
23.5°

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.



CA CRV