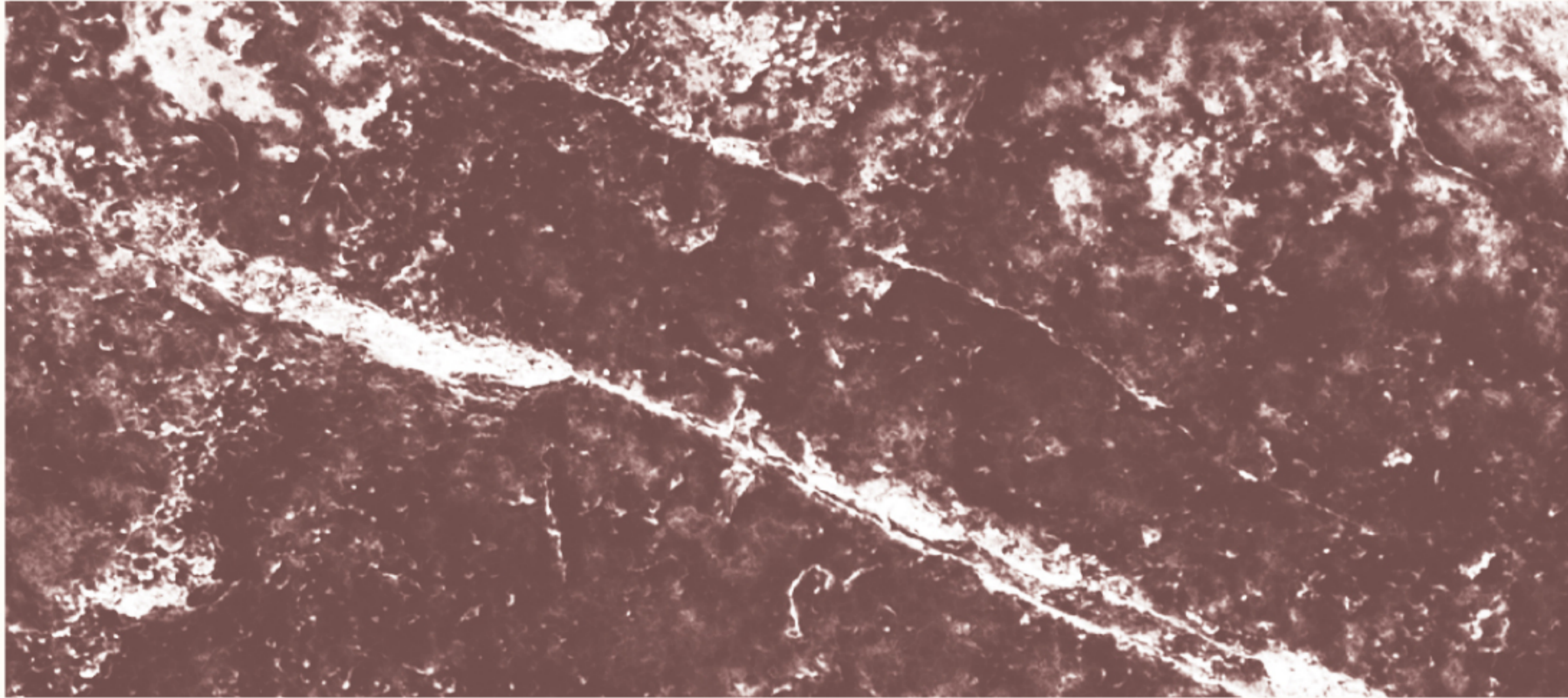


# LIOCO

## Pinot Noir 2023



VINEYARD  
Saveria

APPELLATION  
Santa Cruz Mountains

COUNTY  
Santa Cruz

ALCOHOL BY VOLUME  
13.6%

VOLUME  
750<sup>ML</sup>

AROMA  
clove,  
red plum,  
marmalade

FLAVOR  
rock salt,  
crack seed,  
coastal berries

FOOD PAIRINGS  
long-cooked  
kale w/ chorizo,  
miso-glazed cod

### SITE

A hidden vineyard near the town of Aptos, 600 ft above sea level and a mere 4 miles from the Pacific. Pinot Noir clones 115 and 777 planted in the late 1990s. Soil is a deep colluvial fan of sand and calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration and very even ripening. Maritime climate necessitates extended hang times. Farmed by Prudy Foxx, aka "The Vine Whisperer."

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

PH BALANCE  
3.6

RESIDUAL SUGAR  
0.2 g/L

TOTAL ACIDITY  
6.2 g/l

BRIX  
23.8°

### VINIFICATION

4.75 tons hand-harvested and sorted on September 14<sup>th</sup>. Fermented on 33% whole clusters using wild yeasts. A 5-day cold soak preceded a 14-day fermentation. Cap management entailed one pump-over and one punch down daily. Pressed at dryness and aged 10-mos in 33% new French oak. Bottled unfinned and unfiltered.

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.

