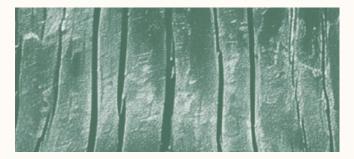
LICO Pinot Noir 2023



ChimeraAPPELLATION
ComptcheCOUNTY
MendocinoALCOHOL BY VOLUME
13.4%VOLUME
750ML

AROMA red rose, sour plum, baking spice FLAVOR hibiscus, wild blackberry, red & black cherries FOOD PAIRINGS tuna poke, roasted gamehens, 5-spice duck breast

PH BALANCE	TOTAL ACI
3.54	5.7 g/l
RESIDUAL SUGAR	BRIX
0.4 g/l	22.9°

VINIFICATION

8 tons of pristine Pinot Noir hand harvested and table sorted on Oct 4-15. All clones fermented on wild yeasts with 25% whole clusters in a mix of 2 and 5 ton open-top fermenters. A 4-day cold soak preceded one daily punch down and pump-over during a 15-day fermentation. Aged for 10-months in 28% new French oak. Bottled unfined/unfiltered.

SITE

This wine is composed of two neighboring vineyards in the newly minted Comptche AVA on the Mendocino coast. Sitting in a prime spot 14 mi from the ocean in the Albion Wind Gap, this foggy, forested zone sees 40° diurnal shifts. Pinot clones 667, 777, 115, & Pommard planted in 2000 on Franciscan soils. *Chimera* refers to a rare albino redwood tree towering over the property.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

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