

# LIOCO

## Pinot Noir 2023



*Chimera*

APPELLATION	COUNTY
Comptche	Mendocino

ALCOHOL BY VOLUME	VOLUME
13.4%	750 <sup>ML</sup>

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  
3.54  
RESIDUAL SUGAR  
0.4 g/l

TOTAL ACIDITY  
5.7 g/l  
BRIX  
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 unfinned/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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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.

