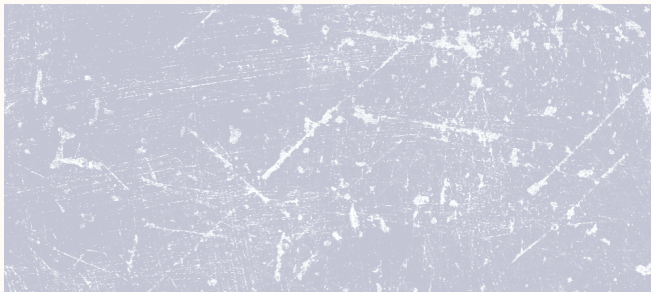


LIOCO

Pinot Noir 2023



La Selva

APPELLATION
Anderson Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.6%

VOLUME
750^{ML}

AROMA
hibiscus,
turned soil,
wild blueberry

FLAVOR
cacao,
fresh thyme,
black cherry

FOOD PAIRINGS
pan seared
ruby trout,
morel flatbread,
pork shoulder tacos

PH BALANCE
3.49

RESIDUAL SUGAR
0.2 g/l

TOTAL ACIDITY
5.5 g/l

BRIX
22.5°

VINIFICATION
3 tons hand-harvested and sorted between 10/7 and 10/12. All vineyards and clones fermented separately (15% 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 10 months in 14% 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.

