



LIOCO

2023
PINOT NOIR
MENDOCINO COUNTY
13.5% ALC BY VOL

AROMA

salted plum, blackberry flower, shitake

FLAVOR

coastal berries, rosehips, Orange Pekoe tea

FOOD PAIRINGS

roisserie chicken, hot smoked salmon, mushroom tempura

VINIFICATION

Fruit was hand-harvested and sorted on Oct 4-15. All lots were fermented in open top tanks with 15% whole clusters. Manual cap management was performed during 14-16 day primary fermentations. Aged for 8-months in a mix of neutral oak and stainless steel barrels.

SITE

A selection of premier Mendocino County vineyards were selected for this wine, with an emphasis on dry-farming, older vines, and sustainable viticulture. Pinot Noir clones 115, 667, 777, 2A, Pommard, Beaujolais, and Martini compose the blend. The goal was to capture the unique character of this region defined by the proximate Pacific Ocean, coastal redwoods, and headwaters of two major rivers.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

750ml

CACRV

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.

