

LIOCO

Pinot Noir  
2024



APPELLATION	COUNTY
Comptche	Mendocino
ALCOHOL BY VOLUME	VOLUME
13.4%	750 <sup>ML</sup>

**AROMA**  
potting soil,  
Italian plum,  
coriander seed

**FLAVOR**  
graphite,  
hibiscus,  
mullberry

**FOOD PAIRINGS**  
meat pie,  
duck confit,  
braised kale  
w/ chorizo

**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 miles 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. Farmed by local pioneers John Peterson and Saul Ramirez.

**PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA**  
**CONTAINS SULFITES**

**PH BALANCE**  
3.51  
**RESIDUAL SUGAR**  
0.7 g/L

**VINIFICATION**

10 T of pristine Pinot Noir hand harvested and table sorted on Sept 6<sup>th</sup> to 14<sup>th</sup>. All clones fermented on wild yeasts with 25% whole clusters in a mix of 2 and 5 T 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.

**TOTAL ACIDITY**  
5.4 g/L  
**BRIX**  
22.9°

**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.



**CA CRV**

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