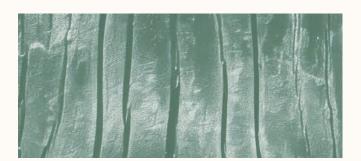


Pinot Noir 2024



APPELLATION Comptche COUNTY Mendocino

ALCOHOL BY VOLUME 13.4%

VOLUME 750ML AROMA

potting soil, Italian plum, corriander seed PH BAI ANCE 3.51

TOTAL ACIDITY 5.4 g/L BRIX

RESIDUAL SUGAR 0.7 g/L

22.9°

FLAVOR

graphite, hibiscus. mullberry

FOOD PAIRINGS

meat pie. duck confit. braised kale w/ chorizo

VINIFICATION

10 T of pristine Pinot Noir hand harvested and table sorted on Sept 6th to 14th 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.

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 SUI FITES



