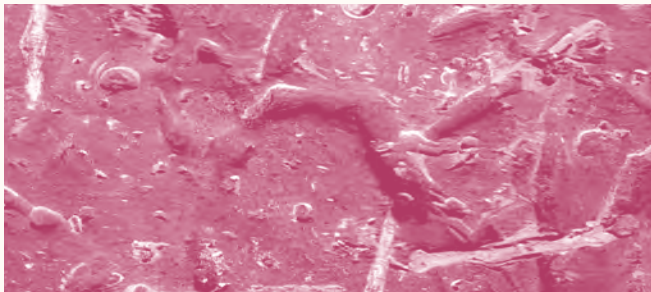


LIOCO

Pinot Noir 2024



Lejano

APPELLATION
Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.5%

VOLUME
750^{ML}

AROMA

slate,
red licorice,
crushed black cherry

FLAVOR

kirsch,
coriander,
coastal berries

FOOD PAIRINGS

charred eggplant,
laquered short rib,
braised pork shoulder

PH BALANCE

3.47

RESIDUAL SUGAR

0.6 g/L

TOTAL ACIDITY

5.2 g/L

BRIX

23.5°

VINIFICATION

3.2 T of Swan Clone + .5 T of Clone 115
picked on Aug 26th & Sept 6th. Both lots
fermented on wild yeasts in small
open-top tanks, 33% whole cluster.
A 4-day cold soak preceded a 14-day
spontaneous fermentation. Pumpovers
used to produce a gentle infusion.
Aged 10 months in barrel (20% new
French oak). Bottled unfined/unfiltered.

SITE

Lejano is Spanish for "distant" or "far away," which aptly
characterizes the remote Sonoma Coast vineyards we source from.
These fringy sites are situated 5-14 miles from the Pacific Ocean on
a series of ridgelines and/or valleys at 400-700 ft—placing them at
the fog line. These diverse soils of sandy clay loam are strewn
with fossilized seashells. The extreme microclimate requires a
steady temperament and a willingness to work with low yields.

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.

