



LIOCO

2024
PINOT NOIR
MENDOCINO COUNTY
13.5% ALC BY VOL

AROMA

boysenberry, violet, dried sage

FLAVOR

sour plum, red licorice, nutmeg

FOOD PAIRINGS

chicken yakitori, peking duck, porcini risotto

VINIFICATION

Fruit was hand-harvested and sorted on Sept. 9th - 15th. 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 10-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

750^{ml}

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.

