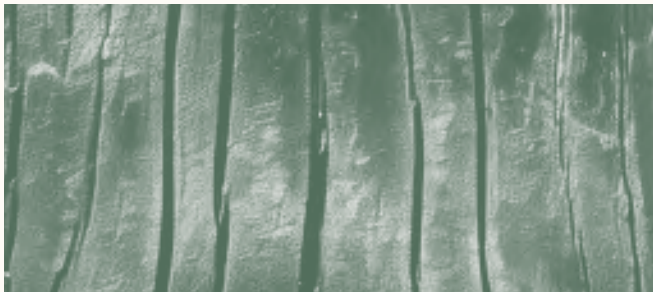


LIOCO

Pinot Noir 2023



Reserve

APPELLATION	COUNTY
Comptche	Mendocino
ALCOHOL BY VOLUME	VOLUME
13.8%	750 ^{ML}

AROMA
hibiscus,
forest floor,
wild blueberry

FLAVOR
rosehips,
black raspberry,
Moroccan spice

FOOD PAIRINGS
venison sausage,
mushroom ragout,
tea smoked salmon

PH BALANCE
3.49
RESIDUAL SUGAR
0.4 g/l

TOTAL ACIDITY
5.6 g/l
BRX
22.9°

VINIFICATION

Several bins of Pinot Noir hand harvested from two Comptche ranches between Oct 4-13. All lots fermented on wild yeasts with 25% whole clusters. Free run juice went to barrel (20% new French oak) for 12-mos. This Reserve is composed of our favorite barrel of each clone. Six barrels blended and returned to once-used barriques for an additional 6-mos of aging. Bottled unfinned/unfiltered.

SITE

The newly minted Comptche AVA is situated in the Albion Wind Gap on the Mendocino coast. Two neighboring vineyards abut industrial forestland, 14 miles from the ocean at a defining, low elevation of 300-400 ft. Pinot clones 667, 777, 115, & Pommard planted in 2000 on Franciscan soils. This remote zone is renown for its abundant wildlife, pristine water, and extreme maritime climate. Sustainably farmed by John Peterson & Saul Ramirez.

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.

