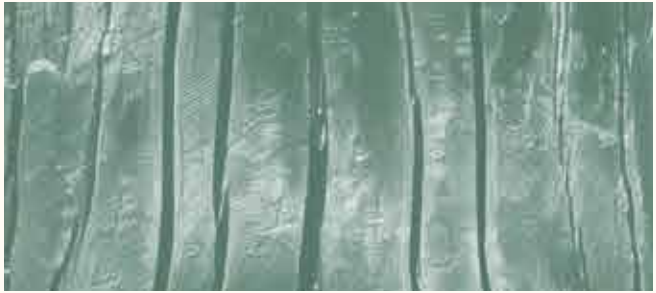
LIOCO

Pinot Noir

2025



APPELLATION
Comptche

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.5%

VOLUME
750ML

AROMA
woodland,
hibiscus flower,
black raspberry

FLAVOR PROFILE
wild sage,
cherry pit,
wild blueberry

FOOD PAIRINGS
fish stew,
chicken in
black bean sauce,
pappardelle
w/ wild boar

PH BALANCE
3.48

TOTAL ACIDITY
6.0 g/L

RESIDUAL SUGAR
0.2 g/L

BRIX
22.5°

VINIFICATION
8 T of Pinot Noir hand-harvested during multiple picks from Sept 19th - 23rd. All clones fermented separately on wild yeasts with 25% whole clusters in small open-top fermenters. A 4-day cold soak preceded a daily punch down and pump-over during a 15-day fermentation. Aged for 10-mos in 25% new French oak / 75% used & neutral barrels. Bottled unfined/unfiltered.

SITE
Composed of two neighboring vineyards in the newly minted Comptche AVA on the far Mendocino coast. Distinguished for its low elevation aspect (300-400 ft) and proximity to the Pacific (14 miles). This cool, foggy zone in the Albion Wind Gap sees 40° diurnal shifts, frequent frosts, and later harvest dates. Pinot clones 667, 777, 115, & Pommard planted in 2000 on Franciscan loam soils.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

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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.

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