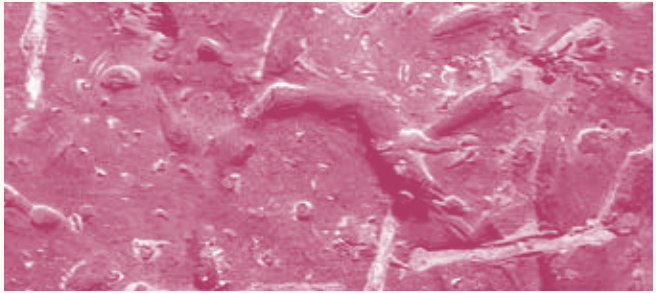
LIOCO

Pinot Noir

2025



Lejano

APPELLATION
Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.7%

VOLUME
750ML

AROMA
black tea,
blood orange,
sour red cherry

FLAVOR PROFILE
rhubarb,
bay leaf,
red currant

FOOD PAIRINGS
King salmon
w/ fennnel & citrus,
roasted chicken
w/ thyme,
maitaki tempura

PH BALANCE
3.47

TOTAL ACIDITY
5.2 g/L

RESIDUAL SUGAR
0.6 g/L

BRIX
23.5°

VINIFICATION
A blend of two deep coastal sites picked on Sept 18th & 20th. Both lots fermented on wild yeasts in small open-top tanks with 33% whole clusters. A 4-day cold soak preceded a 14-day spontaneous fermentation. Once daily punch downs for a gentle extraction. Aged 10 months in 25% new French oak / 75% used & neutral barrels. 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 4-6 miles from the Pacific Ocean on a series of ridge lines at 400-700 ft—placing them at the fog line. The diverse, uplifted soils are sandy clay loam strewn with fossilized seashells. The extreme maritime microclimate requires a steady temperament and a willingness to work with low yields.

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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