LIOCO

Pinot Noir

2025



VINEYARD
Saveria

APPELLATION
Santa Cruz Mountains

COUNTY
Santa Cruz

ALCOHOL BY VOLUME
12.9%

VOLUME
750ML

AROMA
red plum,
Earl Grey tea,
kumquat zest

FLAVOR PROFILE
shitaki,
mulberry,
violet pastilles

FOOD PAIRINGS
black cod w/
dashi butter,
Peking duck,
mushroom Agnolotti

PH BALANCE
3.50

TOTAL ACIDITY
5.8 g/L

RESIDUAL SUGAR
0.2 g/L

BRIX
23.5°

VINIFICATION
4.5 T hand-harvested and vigorously sorted on Oct 10th. Fermented on wild yeasts with 25% whole clusters in a small open-top tank. A 4-day cold soak preceded a 12-day spontaneous fermentation. Once-daily punchdowns for gentle extraction. Aged 10-months in 33% new French oak / 67% used & neutral barrels. Bottled unfined/unfiltered.

SITE
A hidden vineyard near the town of Aptos, 600 ft above sea level and a mere 4 miles from the Pacific. Pinot Noir clones 115 and 777 planted in the late 1990s. Soil is a deep colluvial fan of sand and calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration and very even ripening. Maritime climate necessitates extended hang times. Farmed by Prudy Foxx, aka "The Vine Whisperer."

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.

6 69909 99047 0