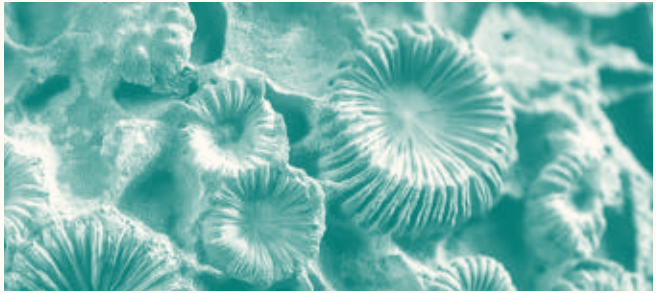
LIOCO

Pinot Noir

2025



VINEYARD
Sealift

APPELLATION
West Sonoma Coast

COUNTY
Sonoma

ALCOHOL BY VOLUME
13.6%

VOLUME
750ML

AROMA
tree bark,
wet stone,
Santa Rosa plum

FLAVOR PROFILE
rock salt,
berry bramble,
Orange Pekoe tea

FOOD PAIRINGS
tagliatelle w/
shaved truffle,
rockfish in
saffron broth,
duck w/ cherry redux

PH BALANCE
3.55

TOTAL ACIDITY
5.5 g/L

RESIDUAL SUGAR
0.2 g/L

BRIX
23.5°

VINIFICATION
4.16 T. of Pinot Noir Clone 115 hand-harvested on Sept 20th. Fermented on native yeasts with 25% whole clusters in a small open-top tank. A 4-day cold soak preceded a 13-day fermentation with once-daily punch-downs. Aged 10 months in 33% new French oak / 67% used barrels. Bottled unfined/unfiltered.

SITE
This spectacular "true coast" vineyard with unobstructed views of the Pacific was a former apple farm. In a prime spot at 700 ft between the first and second ridge, 5 miles from the sea. Clones 115 and 777 planted in 1999 on well-draining sandy-loam soils full of fossilized scallop shells. This area is heavily forested, reliably cool and foggy, and ideally suited for high energy Pinot Noir.

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.

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