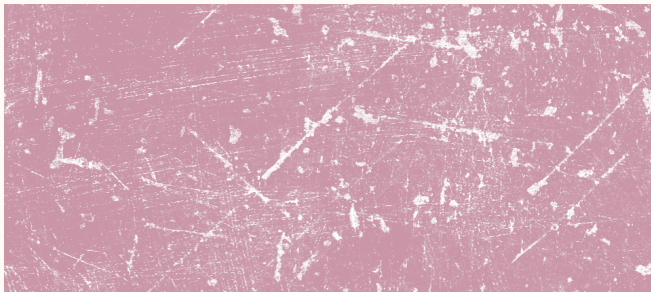


LIOCO

Pinot Noir 2018



Laguna

APPELLATION

Sonoma Coast

COUNTY

Sonoma

ALCOHOL BY VOLUME

13.6%

VOLUME

750^{ML}

AROMA

black pepper,
rhubarb,
morello cherry

FLAVOR

cranberry,
black plum,
spice box

FOOD PAIRINGS

duck cassoulet,
birria tacos,
sausage + peppers

PH BALANCE

3.5

RESIDUAL SUGAR

0.1 g/L

TOTAL ACIDITY

6.2 g/L

BRIX

23.5°

VINIFICATION

5.9 tons hand-harvested and sorted on Sept. 15, 17, 22, and Oct. 5. All vineyards and clones were kept separate and underwent spontaneous fermentation on wild yeasts. A 4-day cold soak preceded regular cap management. Aged for 9 months in 15% new oak.

SITE

From a trio of premier Sonoma Coast vineyards: Teac-Mor, Burnside, and Bravo Toro. Pinot Noir clones Pommard, 777, 115, and 15 planted in gravelly loam soils known locally as Goldridge, in modest elevations of +/- 200 feet. Defining features of this complex region include the omnipresent Pacific Ocean, its coastal forests, and the fog-catching Laguna de Santa Rosa watershed, for which this cuveé is named.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

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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