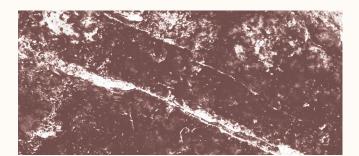


Pinot Noir 2018



VINFYARD Saveria APPELL ATION COUNTY Santa Cruz Mountains Santa Cruz

ALCOHOL BY VOLUME 13.3%

VOLUME 750ML AROMA

rose petal, fraises des bois. Moroccan spices

FLAVOR

mulberry, dried orange peel, umeboshi

FOOD PAIRINGS

roast chicken w/ herbs. shoyu ramen, squid ink pasta PH BALANCE TOTAL ACIDITY 5.8 g/l

3.5 RESIDUAL SUGAR BRIX $0.1 \, g/l$

VINIFICATION

6.4 tons hand-harvested and sorted on Oct. 10. Fermented with 30% whole clusters using wild yeasts. A 4-day cold soak preceded regular cap management (almost exclusively pump-overs) over an 18-day fermentation. Aged for 9 months in 25% new oak before being bottled unfined and unfiltered

SITE

A hidden vineyard near the town of Aptos, a mere 4.5 miles from the Pacific. Pinot Noir clone 115 planted in the late 1990's. 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 SUI FITES

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