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# LIOCO

Indica  
2006

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## TASTING NOTES

### BRAND OVERVIEW

LIOCO (pronounced lee-oko) is a dynamic "virtual winery" committed to site-driven wines. It is the result of a years-long-conversation between Matt Licklider, (a seasoned wine import specialist) and Kevin O'Connor (wine director at the esteemed Spago-Beverly Hills) about whether or not California could produce wines of origin.

### VINIFICATION

This wine is a blend of old-vine Carignan (87%) and Petite Sirah (13%). The fruit was hand harvested and sorted on November 1. It underwent a 5-day cold soak. It was co-fermented using a wild yeast and the cap was punched manually to achieve a balanced level of extraction. The wine was then aged for 10-months in older barrels. Bottling was done without fining or filtration.

### VITICULTURE

The Tollini Vineyard is situated on a rocky bench in the cool Redwood Valley, not far from the town of Ukiah. This organic (not yet certified) vineyard was planted to Carignan in the 1950's. These gnarled old-vines are dry farmed and head pruned. The Petite Sirah is from younger vines and represents approximately 20% of the vineyard's total output. The distinctive character of this site results from extreme vine age and the self-restricting rocky soil. It is diligently farmed by Alvin Tollini.

### NOTES

These days, farming Carignan in California is financially irresponsible. Simply stated: Carignan is unfashionable, and as such, it commands a modest price per ton. While the wine lover in us shudders as one ancient Carignan vineyard after the next is torn up to make room for Cabernet, the business man in us appreciates the quandary. The last thing we need is another Cabernet vineyard in Mendocino, but the farmers have to make a living. Thankfully, the Tollini Vineyard stands today as it was sixty years ago---with Carignan still in the ground. Just before Tollini Sr's passing, he bequeathed his vineyard (which he himself planted) to his grandson Alvin. He did so with one condition: that the Carignan remain. Lucky for us, Alvin is a man of his word. And while most of his neighbors have traded up for more market friendly varietals, Alvin has stayed the course. He proudly accepts his role as custodian of these old "Care-a-ghin" and "Petty Sara" vines. We know of no other winery producing a blend from these two varietals.

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### DETAILS

Vineyard(s): Tollini Vineyard  
Appellation: Redwood Valley  
County: Mendocino  
Winemaker: Kevin Kelley  
Production: 1860 cases  
PH: 3.43  
TA: 7.1 g/l  
Brix: 25 degrees  
RS: .01%  
Alcohol: 14.2%  
Yeast: wild  
Yield: Approximately 2.5 tons/acre  
Clones: Mother clones  
Harvest date: 11/1  
Bottling date: 7/25/07

