



LIOCO

Indica
Mendocino County
Rosé Wine

2009



AROMA

rhubarb, tangerine, red peppercorn

FLAVOR

red currant, blood orange, peach pit

FOOD PAIRINGS

fish tacos, pressed sandwiches, vegetable frittata

VINIFICATION

a small amount of juice is bled off the carignan component of our indica red wine, and is fermented in stainless steel using a wild yeast. malolactic fermentation occurred naturally and finished completely. the wine remained in neutral oak on its fine lees for 5-months before bottling.

SITE

from a mid-century planting of dry-farmed, head-pruned carignan located in mendocino's redwood valley. a severe diurnal shift supports gradual (and often late) ripening. the soil is red clay strewn with fist sized rocks. the combination of vine age, an extended growing season, and tougher soil conspires to produce complex, intense wines.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES LIOCOWINE.COM 750^{ml}

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.

