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# LIOCO

Indica Rose  
2010

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## AROMA

watermelon rind, moroccan spice, tomato leaf

## FLAVOR

wild strawberry, orange peel, rose water

## FOOD PAIRINGS

smoke trout b-l-t, wild mushroom quiche, charcuterie

## VINIFICATION

a small amount of juice is bled off the carignan component of our indica red wine and is fermented in neutral oak using wild yeasts. 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 conspire to produce complex, intense wines.

## NOTES

with everyone and their brother now making pinot noir rose, we relished the opportunity to bleed a little juice off our old vine carignan and attempt to make a rose inspired by those eminently quaffable ones from corbieres. you may not mistake this for a french rose, but you will surely find it distinct from the onslaught of pinot rose. first off, the hue which might be described as "onion skin" tells you that the wine was not made in 100% stainless steel. in fact it was raised in very old wood—not the kind of wood that imparts flavor or aroma to wine, but rather serves as a vessel for aerobic fermentation. this marriage with oxygen explains the color and also the rich plushy texture of the wine. what makes the wine work though is the spicy, old vine character of the carignan which shines through and begs for potted meat, baguette, and pic-nic blanket.

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## DETAILS

vineyard(s): stuhlmuller, mazzera, ricci, woolsey  
appellation: alexander valley, dry creek, carneros, russian river valley  
county: sonoma  
winemaker: kevin kelley  
production: 9800  
ph: 3.71  
brix: 22.7 – 23.6  
total acidity: 5.6 g/l  
residual sugar: 0.5 g/l  
alcohol: 13.5%  
yeast: wild  
yield: 3 t/acre  
clones: 4, wente, 15  
harvest dates: 9/16/2008 – 9/24/2008  
bottling date: June 8

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