

LIOCO

Indica
Mendocino County

2013

ALC. BY VOL. 12%

AROMA

Rooibos tea, baking chocolate, kirsch

FLAVOR

black raspberry, crushed stone, Herbs de Provence

FOOD PAIRINGS

duck confit, pizza Margherita, stuffed fry peppers

VINIFICATION

This 100% old-vine Carignan was hand harvested, intensely sorted, and then fermented in open top stainless steel tanks (20% whole-cluster). Malolactic fermentation occurred naturally and finished completely. The wine remained in neutral oak on fine lees for 11-months and was bottled without fining or filtration.

SITE

A selection of mountainside vineyards in Mendocino compose this wine. These lofty, marginal sites promote gradual (and often late) ripening. The vines average 70-years old and are dry-farmed and head-pruned. The soil is red clay strewn with fractured rock. This "heritage wine" featuring a rapidly vanishing California grape variety harkens back to the Golden State's earliest winemaking efforts.

PRODUCED & 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.



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