

LIOCO

Indica

Mendocino County
Rosé Wine

2013

ALC. 12.0% BY VOL.

AROMA

rose water, candied orange peel, crushed chalk

FLAVOR

red currant, key lime, pickled watermelon

FOODPAIRINGS

fish stew, fresh oysters, chicken sausages

VINIFICATION

the fruit was hand harvested and the berries purposely "broken" before being whole cluster pressed to a stainless steel tank. the wine was fermented cool and finished bone dry. it completed a long, slow malolactic fermentation which balanced the naturally high acidity. a gentle filtration was done prior to bottling.

SITE

from a mid-century planting of dry-farmed, head-pruned carignan in the township of talmage. 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 wines of intrigue.

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.

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