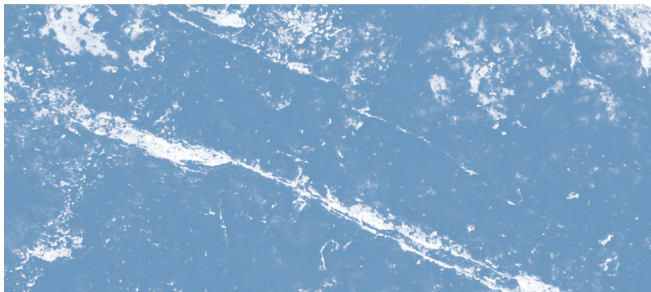


LIOCO

Valdiguie 2013



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
11.3%

VOLUME
750^{ML}

AROMA

fresh cranberry,
graphite, birch bark

FLAVOR

mulberry, Darjeeling
tea, sarsaparilla

FOOD PAIRINGS

holiday turkey, Thai
pork belly, cured
salmon

PH BALANCE

3.24

RESIDUAL SUGAR

0.01 g/l

TOTAL ACIDITY

6.9 g/l

BRIX

20.2°

VINIFICATION

1 ton of this old-vine Valdiguie was hand-harvest and sorted on October 16th. The fruit was tread under foot and fermented in T-bins (100% whole cluster). It was pumped over once daily during a 14-day fermentation and spent 9-months in neutral oak and 1-month in tank prior to bottling.

SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in California. The Valdiguie, a heritage variety also known as Napa Gamay, was planted in 1945. The vines are head-trained and dry-farmed organically on red clay soils strewn with fist-sized rocks. An extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by the capable Athan Poulos.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

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.

