
LIOCO

2015 *Indica*
Mendocino County
Rosé of Carignan

AROMA

watermelon, sweet lemon, ginger blossom

FLAVOR

key lime, rhubarb, white raspberry

FOOD PAIRINGS

rock shrimp ceviche, Spanish tortilla, smoked salmon rillettes

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, extended growing season, and tougher soil conspire to produce a Rose with great freshness and complexity.

NOTES

By now you've heard about the historic drought and its impact on California farming. Vintage 2015 was defined by it perhaps more than any other since people started keeping records. Yields were down as much as 60% in some places. Our stalwart Carignan site on the Talmage Bench was no exception. Our contract for 30 tons was cut in half. The beauty of being a negociant is the immediate access to the grape market. We called every Mendocino grower whom we knew had Carignan. A friend of a friend of a friend led us to the McNab Vineyard in Redwood Valley. Like at Talmage, these were mid-century plantings of dry-farmed Mother Clone Carignan. We scooped up another 15 tons and narrowly escaped the disastrous yields.

DETAILS

Vineyard: Talmage, McNab
Appellation: Mendocino
County: Mendocino
Winemaker: John Raytek
Production: 2100 cases
Anticipated maturity: 2016-2020
pH: 3.19
Brix 19.5°

Total acidity: 7.2 g/l
Residual sugar: 0.2 g/l
Alcohol: 11.9%
Yield 3-4 t/acre
Clones: Mother Clone
Harvest dates: 8/19/15/
and 9/2/2015
Bottling dates: 2/29/2016

