
LIOCO

2016 *Indica*
Mendocino County
Rosé of Carignan

AROMA

pickled watermelon, sweet tarts, wild herbs

FLAVOR

fresh rhubarb, wild strawberry, candied orange peel

FOOD PAIRINGS

cold smoked salmon, moules frites, spring crudite

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 Rosé with great freshness and complexity.

NOTES

The 2016 *Indica*, Rosé is a different animal than in the past few years. With enough winter rain in 2015 to recharge the parched, droughty soils, grape yields returned to normal allowing us to harvest from exclusively the old vine blocks in Bartolomei's mid-century vineyard. Additionally, the even growing year allowed us to hang the fruit a full 1.5 brix riper than in 2015 resulting in a wine with a lot more fruit intensity and aromatic lift. This wine—redolent of rose water, freshly peeled blood oranges, and pickled watermelon—is simply a pleasure to drink.

DETAILS

Vineyard: Talmage
Appellation: Mendocino
County: Mendocino
Winemaker: John Raytek
Production: 2350 cases
Anticipated maturity: 2017-2020
pH: 3.25
Brix 20.2°

Total acidity: 7.2 g/l
Residual sugar: 0.1 g/l
Alcohol: 12.45%
Yield 3-4 t/acre
Clones: Mother Clone
Harvest dates: 9/9 & 9/22/16
Bottling dates: 2/27/2017

