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# LIOCO

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2017 Lolonis Vineyard  
Redwood Valley  
Valdiguie

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## AROMA

cranberry, violet, crushed gravel

## FLAVOR

mulberry, hibiscus, wild sage

## FOOD PAIRINGS

carnitas, unagi, bistro burgers

## VINIFICATION

2.5 tons of this old-vine Valdiguie was hand-harvested and sorted on September 17. The fruit was tread under foot and fermented in T-bins (30% whole cluster). It was pumped over once daily during a 14-day fermentation and spent 9 months in stainless steel and racked off the lees 1 month 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.

## NOTES

Valdiguie has been the greatest challenge our cellar has ever undertaken. The vines are very old, virused, uneven, impossible to sample, and always a crapshoot where calling a pick is concerned. You have to go into the vineyard and eat grapes from lots of different rows, close your eyes, use the force, and hope for the best. This strategy seemed to work better once we began to move into the 'younger' blocks (c. 1960s). The younger vines ripened more evenly and gave us much better flavors and riper tannins (very important with this varietal). We also backed down from 100% whole cluster to 30% and that too softened the profile just enough to place this wine squarely back in the crushable category. A little reduced on opening, it blows off and becomes the wine we had always hoped it could be.

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## DETAILS

Vineyards: Lolonis	Total acidity: 6.1 g/l
Appellations: Redwood Valley	Residual sugar: 0.2 g/l
County: Mendocino	Alcohol: 12.1%
Winemaker: Drew Huffine	Yield: 3 T/acre
Production: 81 cases	Clones: Mother Clone
Anticipated maturity: 2018-2023	Harvest date: 9/17/2017
pH: 3.33	Bottling date: 7/24/2018
Brix: 21°	

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