



LIOCO

Indica  
Mendocino County  
Red Wine

2007



ALC. 14.2% BY VOL.

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**AROMA**

blueberry, violets, graphite

**FLAVOR**

blueberry tart, herbs de provence, black olive

**FOOD PAIRINGS**

quatro fromage pizza, steak frites, braised short ribs

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**VINIFICATION**

a blend of old-vine carignan (78%) petite sirah (10%) mourvedre (9%) and grenache (3%). the fruit was hand harvested, sorted and then fermented in stainless steel tanks using a wild yeast. malolactic fermentation occurred naturally and finished completely. the wine remained in neutral french oak on fine-lees for 10-months and bottled without fining or filtration.

**SITE**

a selection of benchland vineyards in mendocino's redwood valley compose this wine. the fruit comes from predominately old-vines which are dry-farmed and head-pruned. this cool, upland valley 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 conspires to produce complex, intense wines.

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**PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.**

CONTAINS SULFITES LIOCOWINE.COM 750ml

**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.

