
LIOCO

Indica
2008

TECH SHEET

AROMA

cassis graphite, kalamata olive.

FLAVOR

plum, baking spice, violet.

FOOD PAIRINGS

carnitas, cassoulet, cheese & heirloom paninis.

VINIFICATION

a blend of old-vine carignan (66%), mourvedre (25%), and petite sirah (9%). 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.

NOTES

what can be said about the year of fire and ice? seems the only plagues mendocino growers were spared was frogs and boils. 2008 was a vintage that separated the men from the boys. record spring frosts reduced yields to a pittance—which in of itself was not terrible news for LIOCO (as low yields often lead to concentrated wines). then in the fall, california saw an outbreak of wild fires set off by rare lightening storms. some vineyards were lost. others ripened under a cloak of haze. but we have drunk enough european wine from "difficult" vintages to know better than to write off an entire region, or worse an entire vintage. the old addage says "great producers make good wines every year." our 2008 indica is a blend of old-vine carignan and petite sirah from alvin tollini's vintage, plus a nice dollop of gnarly old mourvedre from a neighboring appellation (suisun valley). we elected to sell off several barrels of mendocino grenache and charbono destined for our Indica bottling, but which ultimately didn't meet our quality standards. the resultant wine is blackfruited, spicy, and way more bauhaus (of peter murphy persuasion) than the shrill 2007 indica. reminds us quite a bit of the 06.

DETAILS

county: mendocino
winemaker: kevin kelley
production: 1950 cases
ph: 3.62
brix: 23.8
total acidity: 6.1 g/l
residual sugar: 0 g/l
alcohol: 13.5%
yeast: wild
yield: 2 t/acre
clones: mother clones
harvest dates: 10/23 and 10/24
bottling date: 08/20/09

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