
LIOCO

Indica
2010

AROMA

crushed blue & black berries, cinnamon bark, incense

FLAVOR

blueberry skin, salted plums, black tea

FOOD PAIRINGS

neapolitan-style pizza, baby back ribs, peking duck

VINIFICATION

a blend of old-vine carignan (97%), syrah (2%), and petite sirah (1%). the fruit was hand harvested, sorted and then fermented in stainless steel tanks using wild yeasts. malolactic fermentation occurred naturally and finished completely. the wine remained in neutral oak on fine-lees for 10-months.

SITE

a selection of bench land vineyards in mendocino's redwood valley compose this wine. this cool, upland valley supports gradual (and often late) ripening. the fruit comes from predominately old-vines which are dry-farmed and head-pruned. the soil is red clay strewn with fist sized rocks. this "heritage blend" of rapidly vanishing california grape varieties harkens back to the golden state's earliest winemaking efforts.

NOTES

by now you've likely heard the farming tales of 2010: "the coldest summer in 50-years," "a year that separated the men from the boys," etc. there certainly were challenges out there, among them a frigid, wet spring, a late bud-break, a cool summer, and early rains...but who's counting?! what is remarkable is the ability of an older vine—in this case, 70-year old carignan—to endure these dramatic meteorological swings and still do what nature intended it to do, which is to ripen its fruit. so while many of the younger vineyards along california's north coast suffered unspeakable fates in 2010, the tollini vineyard and its septuagenarian vines produced a small, concentrated crop of fully ripened carignan. we added the usual dash of petite sirah from the same vineyard, and a dollap syrah from a neighbor's plot. as we've said before, this is not a fancy wine, but rather a wine for the dinner table, a wine for wednesday night, a wine for thin crust pizzas, patio bbq's and take-out chinese.

DETAILS

vineyards: tollini, crawford, "grandpa's"

county: mendocino

winemaker: kevin kelley

production: 1600 cases

ph: 3.69

brix: 22.5-24.6

total acidity: 7.2 g/l

residual sugar: 0.04 g/l

alcohol: 12%

yeast: wild

yield: 2 t/acre

clones: mother clones

harvest dates: 10/23 and 10/24

bottling date: 07/15/2011

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