

LICO

Indica Mendocino County Red Wine 2011



## AROMA

sour black plum, red licorice, lavender

#### FL AVOR

fresh blackberry, salted plums, orange pekoe tea

# **FOOD PAIRINGS**

cracker crust pizzas, carnitas, banh mi

## **VINIFICATION**

a blend of old-vine carignan (98%), and grenache (2%). the fruit was hand harvested, intensely sorted and then fermented in open top stainless steel tanks (25% whole-cluster). malolactic fermentation occurred naturally and finished completely. the wine remained in neutral oak on fine-lees for 11-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.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA. CONTAINS SULFITES LIOCOWINE.COM 750<sup>ml</sup>

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.

