
LIOCO

2013 “Indica”
Mendocino County
Rosé

AROMA

rose water, candied orange peel, crushed chalk

FLAVOR

red currant, key lime, pickled watermelon

FOOD PAIRINGS

fish stew, fresh oysters, chicken sausages

VINIFICATION

The fruit was hand harvested and the berries purposely “broken” before being whole-cluster pressed to a stainless steel tank. The wine was fermented cool and finished bone dry. It completed a long, slow malolactic fermentation which balanced the naturally high acidity. A gentle filtration was done prior to bottling.

SITE

From a mid-century planting of dry-farmed, head-pruned Carignan in the township of Talmage. A severe diurnal shift 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 conspire to produce wines of intrigue.

NOTES:

The 2013 vintage marks the fourth consecutive harvest of what avid fans deemed “Strawberry Diesel.” We have dialed in the vineyard for this “intentional Rosé” The vines seem to possess the knowledge that they will be relieved of their fruit early. For the last two years the sugar/acid balance has been spot on for making Rose. Given the early September harvest date, things were eerily slow around the winery allowing us to baby this fruit a bit more. We crushed the clusters before loading them into the press, then initiated a long, slow press cycle. The result was akin to a vin gris wine as all of the wine’s color—that captivating hue we call “penny”—happened during the pressing. Because we like Rosé to be clean and snappy, we tank fermented the wine and filtered it before bottling.

DETAILS

Vineyard: Bartolomei
Appellation: N/A
County: Mendocino County
Winemaker: John Raytek
Production: 1507 cases
Anticipated maturity: 2014-2015
pH: 3.24
Brix: 19°

Total acidity: 6.6
Residual sugar: 0.02 g/l
Alcohol: 12
Yield: 3t/acre
Clones: Mother Clone
Harvest date: 9/9/13
Bottling date: 2/17/13

