
LIOCO

2015 Lolonis Vineyard
Redwood Valley
Valdiguie

AROMA

bluberry skin, violet liqueur, tobacco leaves

FLAVOR

mulberry jam, quince paste, Mission fig

FOOD PAIRINGS

wood fired steaks, lamb shanks, olive tapenade

VINIFICATION

3.2 tons of this old-vine Valdiguie was hand-harvest and sorted on October 10. The fruit was tread under foot and fermented in T-bins (60% whole cluster). It was pumped over once daily during a 14-day fermentation and spent 9-months in neutral oak and 1-month in tank prior to bottling.

SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in California. The Valdiguie, a heritage variety also known as Napa Gamay, was planted in 1945. The vines are head-trained and dry-farmed organically on red clay soils strewn with fist-sized rocks. An extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by the capable Athan Poulos.

NOTES

When our friend Athan Poulos offered us some "Napa Gamay," we had to Google it to enlighten ourselves. Turns out that's what our predecessors used to call Valdiguie, a red wine grape grown primarily in the Languedoc. Until 1980 Napa Gamay was believed to be the Gamay Noir of Beaujolais, but following genetic analysis the name 'Napa Gamay' has been banned from U.S. wine labels. So Valdiguie it is. The variety has taken the mantle as the poster child for hipsterdom, and for good reason. We treat it like BoJo, ferment it on whole clusters, and appreciate it for it's low alc, high acid, punched out fruit profile.

DETAILS

Vineyards: Lolonis

Appellations: Redwood Valley

County: Mendocino

Winemaker: John Raytek

Production: 150 cases

Anticipated maturity: 2017-2022

pH: 3.31

Brix: 21.5

Total acidity: 6.7 g/l

Residual sugar: 0.1 g/l

Alcohol: 12.2

Yield: 1.5 T/acre

Clones:

Harvest date: 9/10/2015

Bottling date: 6/27/2016

