

---

# LIOCO

---

2016 Lolonis Vineyard  
Redwood Valley  
Valdiguie

## AROMA

black raspberry, cranberry pastille, juniper raspberry

## FLAVOR

liqueur, charcoal, hibiscus

## FOOD PAIRINGS

Thanksgiving, charcuterie, paella

## VINIFICATION

2.9 tons of this old-vine Valdiguie was hand-harvest and sorted on September 17. The fruit was tread under foot and fermented in T-bins (30% whole cluster). It was pumped over once daily during a 14-day fermentation and spent 9-months in stainless steel and racked 1-month 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

We knew Athan had a single block of “Napa Gamay” planted in 1942, and we have been stalking it for years. When one of his other winery contracts expired there, we pounced. Until 1980 Napa Gamay was believed to be the Gamay Noir of Beaujolais, but genetic analysis revealed it to be Valdiguie (pronounced val-duh-gee). This obscure and extremely rare grape variety has taken the mantle as the poster child for hipsterdom (all the somms in SF and Williamsburg pour one by-the-glass). We tread ours under foot, ferment a good portion of it on whole-clusters, and raise the wine in steel and neutral oak barrels. Its low alcohol, high acid, punched-out fruit profile delights us. This Valdiguie smells like a train wreck of fresh blueberries, violet liqueur, quince paste, and black mission figs. Gulpability factor: HIGH.

---

## DETAILS

Vineyards: Lolonis	Total acidity: 6.2 g/l
Appellations: Redwood Valley	Residual sugar: 0.1 g/l
County: Mendocino	Alcohol: 12.1
Winemaker: John Raytek	Yield: 1.5 T/acre
Production: 174 cases	Clones: Mother Clone
Anticipated maturity: 2017-2022	Harvest date: 9/17/2016
pH: 3.38	Bottling date: 6/09/2017
Brix: 21.5	

