
LIOCO

2018
Indica, Red Table Wine
Mendocino County

AROMA

just-picked blackberry, Italian plum, lavender

FLAVOR

mulberry, violette liqueur, chai spice

FOOD PAIRINGS

bistro burgers, merguez sausages, pork shoulder tacos

VINIFICATION

All fruit was hand-harvested in late September. It was foot tread and fermented beneath a 'submerged cap' on 100% whole clusters during an 18-day fermentation. It spent 10 months in neutral oak prior to bottling.

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NOTES

If you've been following along, you know Indica was one of LIOCO's breakout wines. We first put one to bottle in 2006, a blend of old vine Carignan + Petite Sirah. It was a time when few had ever heard of Carignan, and those who did had a poor association with it. But we believed in it, loved the heirloom nature of those gnarly old vines, and we went out and built a market for it. Soon enough Carignan, despite the odds, became a winner! With the path clearly marked, other vintners entered the ring and fruit prices for this once maligned but exceedingly rare grape rose to levels that eventually sidelined us. The 2014 vintage was our final bottling—victims of our own success! We sorely missed the wine in our bags, as did our loyal salespeople throughout the country. In the winter of 2018, we began to hunt for new sources, new methods of production, and an efficient way to bring Indica back! It was right in front of us, as two of our existing growers stepped forward to make it happen—Athan Poulos from Lolonis Vineyard offered us some Valdiguié, and Jim McCutchen some Carignan—and we had ourselves a wine. Next year we will reduce our Indica Rosé output from Bartolomei and assign some of those 80-year old vines to 2019 Indica Red. Indica lives on!

DETAILS

Vineyards: McCutchen, Lolonis	pH: 3.57
Appellation: Mendocino	Brix: 22.9°
County: Mendocino	Total acidity: 6.0 g/l
Winemaker: Drew Huffine	Residual sugar: 0.1 g/l
Production: 1114 cases	Alcohol: 13.2%
Anticipated maturity: 2020-2026	Yield: 2.5-4 T/acre
	Clones: unknown
	Harvest dates: 9/30
	Bottling date: 6/11/19

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