
LICO

2017 *Indica*
Mendocino County
Rosé of Carignan

AROMA

Bears lime, cherry pit, Jolly Rancher

FLAVOR

wild strawberry, Ruby grapefruit, kiwi

FOOD PAIRINGS

chips & guac, chicken wings, fish soup

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, extended growing season, and tougher soil conspire to produce a Rosé with great freshness and complexity.

NOTES

Since Rosé is the "hot new thing" in wine, every vintner from Napa to North Fork is now producing one. Here's why ours is different.

First of all, *Indica* is an "intentional Rosé" meaning all the fruit goes directly-into-the-press and 100% of the juice rendered into bone-dry Rose. Many pink wines are engineered by a process that involves bleeding some juice from overweight red grapes. The pleasant hue of *Indica* verifies a qualitative approach with an "eye of the partridge" color that is closer to orange than pink.

Secondly, this fruit source has legitimate pedigree with dry-farmed, extremely low-yielding vines dating back to the 1950's. Older vines make better wines, almost without exception.

Further, the profile of old vine Carignan Rosé just seems to deliver more complexity than your standard issue pink. Aromas of pink grapefruit, watermelon rind, rosewater, and crushed chalk are in harmony and repeated on the pallet.

DETAILS

Vineyard: Talmage
Appellation: Mendocino
County: NA
Winemaker: Drew Huffine
Production: 2100 cases
Anticipated maturity: 2019

pH: 3.18
Brix 19.5°
Total acidity: 7.3 g/l
Residual sugar: 0.04 g/l
Alcohol: 11.9%
Yield 3-4 t/acre
Clones: Mother Clone
Harvest dates: 9/16/17
Bottling dates: 2/14/17

