

Rosé Wine 2022



Djo de Perdiz	APPELLATION Cole Ranch	Mendocino
	ALCOHOL BY VOLUME	VOLUME 750 ^{ML}

ROMA
oomelo,
resh red currant,
oink peppercorn

FLAVOR

white raspberry FOOD PAIRINGS gazpacho. poached salmon, watermelon +

crushed rock.

Rainier cherry.

PH BALANCE	TOTAL A
3.4	6.3 g/l
RESIDUAL SUGAR	BRIX
0.2 g/l	22.1°

VINIFICATION

2T of Pinot Noir (81%) and .46T (19%) of Chardonnay hand-harvested on Sept 15th. The fruit was gently crushed and sent direct-to-press. Co-fermented on wild yeasts in neutral French oak barrels, completing a long, slow malolactic fermentation. Backed to steel for a 1-month settling before bottling.

SITE

feta salad

At less than 1/4 square mile, the Cole Ranch AVA is the smallest appellation in the U.S.A. The AVA is located between the Russian River and Anderson Valley at elevations ranging from 1400-1600ft. Surrounded by forested hills, it is unique for its terrarium-like setting and late ripening relative to neighboring Ukiah. This 55-acre vineyard was planted in 1971 by John Cole, and is now under the management of our friends Mike Lucia & Jill Shadek who are farming it organically.

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