



AROMA **FLAVOR** FOOD PAIRINGS sausage pizza, pulled pork sandwich, street tacos

VINIFICATION

Fruit was hand-harvested in mid-Sep/early Oct. Fermented in a mix of sealed tank vessels (carbonic) and open top tanks (whole-cluster). Pressed at drvness and aged in neutral oak barrels for 10-months.

the valley floor, one at high elevation - all with heritage dry-farmed. head-trained Carignan + Valdiguie vines. Soils range from red clay (valley) to hard scrabble rocky (mountain). These rapidly vanishing

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CONTAINS SULFITES

750^{ml}

