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# LIOCO

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2022  
*Indica*, Red Table Wine  
Mendocino County

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## AROMA

black plum, mulberry, wild sage

## FLAVOR

bing cherry, violet, rosemary

## FOOD PAIRINGS

sausage pizza, pulled pork sandwich, street tacos

## VINIFICATION

All fruit was hand-harvested in mid-Sep/early Oct. Fermented in a mix of open-top tanks (whole cluster), closed tanks (carbonic), and T-bins (submerged cap). Once pressed, all lots were aged separately in a mixture of barrels and stainless steel for 10-mos. Bottled unfiltered/unfiltered.

## SITE

Composed from three historic Mendocino County ranches—two on 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 scabble rocky (mountain). These rapidly vanishing California grapes harken back to the Golden State's earliest winemaking efforts.

## NOTES

Vintage 2022 marks a return to original form for *Indica* Red Table Wine—a LIOCO stalwart since 2006. The wildfires in 2020 necessitated a shift in fruit sourcing, and the extreme drought / massive winter frost of 2021 left us with too little fruit to bottle an *Indica*. In the winter of 2022, we expanded our grape contract at Bartolomei Vineyard and secured the future of this wine. The 2022 is a blend from three historic Mendocino ranches—some dry-farmed, old vine Carignan from Bartolomei (Talmage) and McCutchen (Pine Mountain), plus a healthy dollop of rare Valdiguie from Lolonis (Redwood Valley). The exceptional fruit quality and small clusters characteristic of the vintage enticed us to do 75% whole cluster, with two tanks going through carbonic maceration. Further, we pressed the juice off the tannic skins early and "went to barrel sweet" to highlight the crunchy freshness of this wine. The result is chillable, medium weight red that reminds of us Cote de Brouilly, but is unabashedly Californian.

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## DETAILS

Vineyards: Bartolomei, McCutchen, Lolonis	pH: 3.3
Appellation: Mendocino County	Brix: 21.9°
County: Mendocino	Total acidity: 6.6 g/l
Winemaker: Drew Huffine	Residual sugar: 0.2 g/l
Production: 800 Cases	Alcohol: 12.5%
Anticipated maturity: 2024-2030+	Yield: 3 T/acre
	Clones: Mother Clone Carignan and Valdiguie
	Harvest dates: 7/10/2023
	Bottling date: 8/6/2021

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