



LICO

CRUSHABLE RED

An "old-timey" blend of California heirloom grapes (Carignan + Valdiguie) sourced from historic ranches in the upland valleys of Mendocino County. These head-trained vines average 80-years old and are dry-farmed organically. Lots of carbonic fermentation has infused this wine with black plum, cranberry, wild sage, violet, and crushed stone. Welcomes a CHILL. Pair with sausage pizza, a pulled pork sandwich, or street tacos.

The image features the LIOCO logo in white, serif, all-caps font on a dark grey background. To the right of the logo is a white topographic map pattern on a dark grey background. The map shows a series of concentric, irregular lines representing terrain contours, with the lines becoming more densely packed in some areas and more spread out in others, creating a sense of depth and movement.

LIOCO

MID-CENTURY MADNESS

From a prized 1940s-era vineyard located at the base of the Mendocino National Forest. Dry-farmed by 5th generation Californians Rory & Vince Bartolomei. Poured in some of the trendiest restaurants in New York's West Village and was the #1 selling wine in LIOCO's chic Healdsburg Tasting Room. Bone-dry and razor sharp with guava jelly, pink grapefruit, and candied lime notes.



LIOCO

SONOMA BLANC?

A perennial house pour at Michelin-starred restaurants from Tokyo to San Francisco to New York. Grapes sourced from pedigreed vineyards in Russian River Valley & Sonoma Coast. Fermented in stainless steel & old oak. Shows the crisp, mineral-driven style LIOCO helped usher to the New World. Look for lemon custard, fresh fennel frond, river stone, thyme.

The image features a blue background on the left with the word "LICO" in white, serif, all-caps font. To the right is a white topographic map graphic with contour lines, set against a blue background. A thick white curved line is superimposed over the map, resembling a path or a specific contour.

LICO

PURPLE FLOWER POWER

The house pour at Michelin-starred restaurants from San Francisco to New York. Sourced from premier vineyards on the Mendocino coast, the Anderson Valley, Yorkville Highlands, and Potter Valley. Fermented in used French oak with 10% whole clusters, infusing the wine with a black raspberry, forest floor, and red rose quality to pair with wild mushroom pizza or tea-smoked salmon.