



LIOCO

INDICA, RED TABLE WINE

MENDOCINO COUNTY

13.2% ALC BY VOL

AROMA

just-picked blackberry, Italian plum, lavender

FLAVOR

mulberry, violette liqueur, chai spice

FOOD PAIRINGS

bistro burgers, merguez sausages, pork shoulder tacos

VINIFICATION

All fruit was hand-harvested in late September. It was foot tread and fermented beneath a 'submerged cap' on 100% whole clusters during an 18-day fermentation. It spent 10 months in neutral oak prior to bottling.

SITE

From two historic Mendocino County vineyards—one with 70-year-old, dry-farmed **Carignan** (93%) pitched on an exposed, rocky slope at 2,400 feet; the other with 75+-year-old **Valdigué** (7%) farmed on clay soils in a cool, upland valley. These rapidly vanishing California grape varieties harken back to the Golden State's earliest winemaking efforts.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

750ml

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

