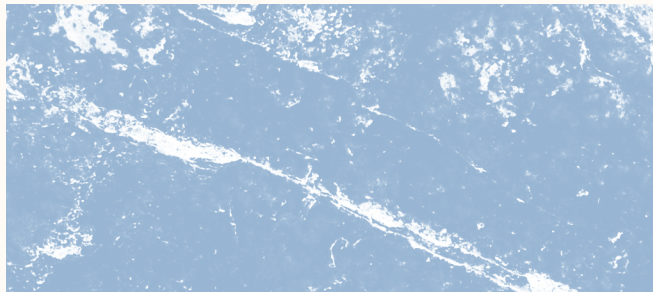


LIOCO

Valdiguie 2018



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.4%

VOLUME
750^{ML}

AROMA
black pepper,
red currant,
cocoa powder

FLAVOR
blueberry pie,
hibiscus,
graphite

FOOD PAIRINGS
lacquered BBQ ribs,
tandoori chicken,
jambalaya

SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in CA. This heritage varietal, also known as Napa Gamay, comes from the 40-60 year-old "young vine" block. The vines are head-trained and dry-farmed organically on red clay soils strewn with fist-sized rocks. An extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by the capable husband/wife duo Athan and Denise Poulos.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

PH BALANCE
3.29
RESIDUAL SUGAR
0.1 g/l

VINIFICATION

4.2 tons were hand-harvested and sorted on October 10. The fruit was foot-tread and fermented 50% whole-cluster w/ a partial carbonic maceration and no cap management for the first 8 days of its 14-day fermentation. Aged in neutral oak for 8 months before being bottled unfinned/unfiltered.

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TOTAL ACIDITY
7.0 g/l
BRIX
22.6°

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.

