

# LIOCO

*Indica*

Mendocino County  
Rosé Wine

2018

ALC. BY VOL. 12.4%

## AROMA

Ruby grapefruit, guava jelly, lime candy

## FLAVOR

crushed chalk, blood orange, wild strawberry

## FOOD PAIRINGS

salmon rillettes, shrimp shumai, squash blossom quesadilla

## VINIFICATION

The fruit was hand harvested and the berries purposely “broken” before being whole-cluster pressed to a stainless steel tank. The wine was fermented cool and finished bone dry. It completed a long, slow malolactic fermentation which balanced the naturally high acidity. A gentle filtration was done prior to bottling.

## SITE

From a mid-century planting of dry-farmed, head pruned Carignan in the township of Talmage. A severe diurnal shift supports gradual and often late ripening. The soil is red clay strewn with fist-sized rocks. The combination of vine age, extended growing season, and tougher soil conspire to produce a Rosé with great freshness and complexity.

PRODUCED BY LIOCO. BOTTLED BY LAGUNA OAKS, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

750<sup>ml</sup>

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.



2