



VINIFICATION

AROMA

FI AVOR FOOD PAIRINGS

Fruit was hand-harvested in mid-October. Fermented in a mix of open-top tanks with regular pumpovers, and T-bins under a "submerged cap." All lots aged separately in neutral oak for

blueberry compote, dried rosemary, iron

BBQ spare ribs, salsiccia pizza, grilled flank steak

From two historic Mendocino County vineyards-one with 70 year-old, dry-farmed Carignan (93%) pitched on an exposed rock slope at 2,400 feet; the other with 50 year-old Valdiguié (7%) organically 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

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CONTAINS SULFITES



750^{ml}