



LIOCO

2019

INDICA ROSÉ

MENDOCINO COUNTY

12.8% ALC BY VOL

AROMA

cilantro, fresh-picked strawberry, rhubarb

FLAVOR

watermelon juice, seashell, white grapefruit

FOOD PAIRINGS

guacamole + chips, shrimp in olive oil + lemon, beet-cured lox

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 dry. It underwent 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-trained Carignan. 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 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.

