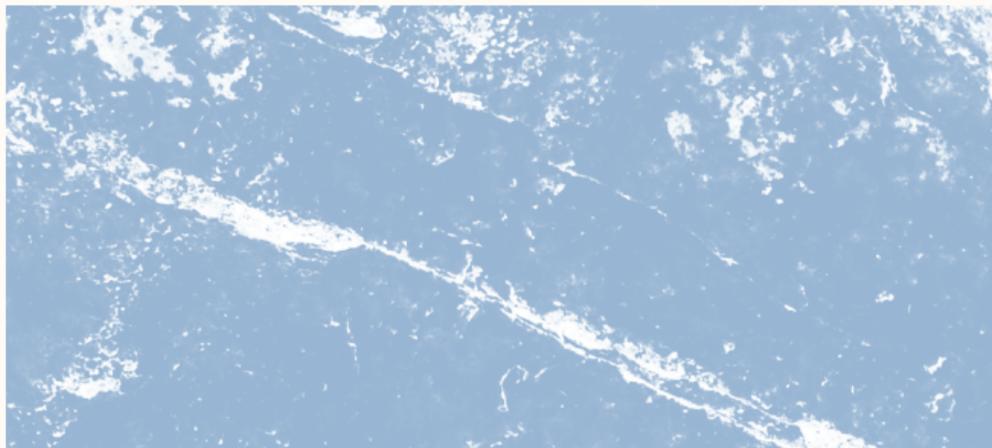


LIOCO

Valdiguie 2021



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
12.3%

VOLUME
750^{ML}

AROMA
violet,
blueberry,
pipe tobacco

FLAVOR
hibiscus,
red currant,
wild blackberry

FOOD PAIRINGS
unagi bowl,
slow-cooker
lamb shanks,
bistro burger

SITE

This ranch is home to some of the oldest known *Vitis vinifera* plantings in California. We selected a younger block with less virus-impact and more vigor. The vines are head-trained and dry-farmed on red clay soils strewn with fist-sized rocks. This upland valley sees extreme diurnal shifts that necessitate longer hang times (and a steady grower temperament). Farmed Certified Organic by capable husband/wife duo Athan + Denise Poulos.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

PH BALANCE
3.01
RESIDUAL SUGAR
0.2 g/L

VINIFICATION

2.79 T of Valdiguie were hand harvested on the chilly morning of Sept. 17th. Fermented on 100% whole clusters with wild yeasts. After 5 days, pressed to neutral barrels where it finished primary and a naturally-occurring malolactic fermentation. The wine saw a short elevage of just 4-months and a minimal sulfur addition at bottling. It was bottled unfined and unfiltered.

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TOTAL ACIDITY
8.7 g/L
BRIX
21.1°

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.

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