

---

# LIOCO

---

2021 Lolonis Vineyard  
Redwood Valley  
Valdiguie

---

## AROMA

violet, blueberry, pipe tobacco

## FLAVOR

wild blackberry, hibiscus, red currant

## FOOD PAIRINGS

unagi bowl, slow-cooker lamb shanks, bistro burger

## VINIFICATION

2.79 Tons of Valdiguie were hand harvested on September 17<sup>th</sup>. Left entirely on the stems, the wine was immediately allowed to begin spontaneous fermentation on indigenous yeasts. After 5 days, the wine was pressed to barrel still sweet where it finished fermentation. The only minimal sulfur addition was done just prior to bottling in January of 2022. Drink young, drink cold.

## SITE

Some of the oldest known *Vitis vinifera* plantings in California live on this ranch. Our block of Valdiguie, selected for improved vigor, is considered "young vine" at 30+ years old. The vines are head-trained and dry-farmed organically on red clay soils strewn with fist-sized rocks. At 900ft. elevation, an extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by Athan + Denise Poulos, cousins to the Lolonis family.

## NOTES

On the eastern side of the Lolonis Vineyard, there's a whacky block co-planted with Semillon and Valdiguie. We've been tussling with that Valdiguie since 2013 (just tasted from magnum last weekend, and at 11.3% it was delicious). Each year we have made some adjustments in the vineyard—block selection, farming implements, green drops, etc. with the goal of achieving slightly more developed flavors in the wine. We've also been exploring ways to tame the wine's prodigious tannins, and in 2021 we harvested perfectly ripe berries at 21.5 brix, gently extracted the wine, and "went to barrel sweet" to keep the wine fresh and juicy. The end result so pleased us—a bone dry, chillable red—that we elected to bottle it in a clear glass bottle. This is your new Turkey Day table wine—gushing with blue and red berry fruit, purple flowers, and wild herbs.

---

## DETAILS

Vineyards: Lolonis	pH: 3.01
Appellations: Redwood Valley	Brix: 21.1°
County: Mendocino	Total acidity: 8.7 g/l
Winemaker: Drew Huffine	Residual sugar: 0.2 g/l
Production: 138 cases	Alcohol: 12.3%
Anticipated maturity: 2023-2025+	Yield: 2 T/acre
	Clones: Mother Clone
	Harvest date: 9/17/2021
	Bottling date: 7/12/2022

LIOCOWINE.COM

