
LIOCO

2022
Ojo de Perdiz Rosè
Cole Ranch

AROMA

fresh red currant, pomelo, pink peppercorn

FLAVOR

white raspberry, Ranier cherry, crushed rock

FOOD PAIRINGS

gaspacho, poached salmon, watermelon + feta salad

VINIFICATION

2 tons of Pinot Noir (81%) and .46 tons (19%) of Chardonnay hand-harvested on Sept 15. The fruit was gently crushed and sent direct-to-press. Co-fermented on wild yeasts in neutral French oak barrels, completing a long, slow malolactic fermentation. Racked to steel for a 1-month settling before bottling.

SITE

At less than a quarter square mile, the Cole Ranch AVA is the smallest appellation in the United States. The AVA is located between the Russian River and Anderson Valley at elevations ranging from 1400-1600 feet. Surround by forested hills, it is unique for its terrarium-like setting and cool climate / late ripening relative to neighboring Ukiah. This 55-acre vineyard was originally planted in 1971 by John Cole, but is now under the management of Mike Lucia and Jill Shadek who are practicing organic without any herbicides or pesticides.

NOTES

Ojo Rose has been without a perennial vineyard source since year one. It's been an orphan wine and has bounced from vineyard to vineyard. Sara and I really just wanted to make a still version of one of our favorite grower Champagnes, called Oil d Perdrix (Eye of the Partridge), meaning we needed some Pinot Noir and Chardonnay from an interesting site that could be picked on the same morning, pressed, and co-fermented into an onion-skinned Rosè. Easier said than done, or so we found. Enter: Mike and Jill Lucia, new proprietors at what is America's Smallest AVA, The Cole Ranch. As soon as the ink was dry on their land deed we were blowing them up about buying some fruit out there. On our first visit to the vineyard we were delighted to learn there was some Pinot and Chardonnay, and that our friends would make some available to LIOCO. Ojo finally had a home! And what a home! We are super excited to learn more about this special California place. Organically farmed by Pete Chevalier.

DETAILS

Vineyards: Cole Ranch	pH: 3.4
County: Mendocino	Brix: 22.1°
County: Cole Ranch	Total acidity: 6.4 g/L
Winemaker: Drew Huffine	Residual sugar: 0.6 g/L
Production: 150 cases	Alcohol: 13.0%
Anticipated maturity: 2024-2028+	Yield: 1.5 T/acre
	Clones: Wente, 115
	Harvest dates: 9/15
	Bottling date: 4/24/23

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