

## AROMA

pink guava, grapefruit pith, rosemary blossom

## FLAVOR

Sungold tomato, white strawberry, hibiscus

## FOOD PAIRINGS

pan seared ruby trout, paella, anchovy toast

## VINIFICATION

18.9 tons harvested on 9/10 and 9/12. The fruit was hand-harvested and the berries 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 in the township of Talmage. 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.

## NOTES

Like the previous two vintages, 2022 was severely impacted by the absence of winter rains. This resulted in another very small crop with miniaturized clusters--the ones growers hate (who get paid on weight) and winemakers love (who can make better wines). Since drought appears to be the "new normal" in California, we worked in the offseason to procure more acreage of this precious Old Vine Carignan from Rory and Vince Bartolomei. We offered to pay them more for their prized fruit in exchange for a bigger stake in the vineyard. The net result: the Barto Bros. got a fair market price for their fruit, and LICO brought home 18.9 tons of pristine, manicured Rosé grapes. In doing so we reclaimed this wine as a single vineyard expression--something we were unable to do the past couple of years. The fruit came in on the mornings Sept 10th and 12th, with textbook chemistry. To manage color uptake on these smaller clusters, we elected not to crush the fruit before pressing it. This direct-to-press method reduced our juice yield but gave us a pale salmon colored wine with a depth of flavor we haven't seen in a few years.

## DETAILS

Vineyard: Bartolomei	pH: 3.12
Appellation: Mendocino County	Brix 20.2°
County: Mendocino	Total acidity: 7.9 g/l
Winemaker: Drew Huffine	Residual sugar: 0.5 g/l
Production: 1300 cases	Alcohol: 13.0%
Anticipated maturity: 2023-2025	Yield: 3 T/acre
	Clones: Mother Clone
	Harvest dates: 9/10
	Bottling dates: 2/14

