

A white topographic map with contour lines is overlaid on a dark grey background, covering the left and center portions of the page.

LIOCO

2023
ROSÉ OF CARIGNAN
MENDOCINO COUNTY
12.5% ALC BY VOL

AROMA white guava, chrysanthemum, pennyroyal

FLAVOR white raspberry, rose water, peach pit

FOOD PAIRINGS crispy fish tacos, moules frites, BLT

VINIFICATION

10.3 T harvested on 9/20 and 10/10. 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.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

750^{ml}

CACRV

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.

