



LIOCO

2024
ROSÉ OF CARIGNAN
MENDOCINO COUNTY
13.5% ALC BY VOL

AROMA white guava, tangerine blossom, watermelon rind

FLAVOR red grapefruit, alpine strawberry, pink sea salt

FOOD PAIRINGS prosciutto & melon, breakfast burritos, burrata on toast

VINIFICATION

8.9 tons harvested on 9/9. 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.

