

Vintage 2024



Pinot Noir/Chardonnay Ojo de Perdiz Rosè, Cole Ranch

AROMA

orange blossom, white peach, rock dust

FLAVOR

ruby grapefruit, rosemary, mineral

FOOD PAIRINGS

anchovy toast, fritto misto, chicken wings

VINIFICATION

1.04 tons of Pinot Noir (72%) and .39 tons (18%) of Chardonnay hand-harvested on Sept 9th. The Pinot Noir was gently crushed, the Chardonnay sent direct-to-press. Co-fermented on wild yeasts in a concrete egg, completing a slow malolactic fermentation. Wine dropped clear and was bottled unfined/unfiltered.

SITE

"At less than 1/4 sq 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 from 1400-1600'. Enclosed by hills, it is unique for its terrarium-like setting and cool climate relative to Ukiah. This 55-acre vineyard was planted in 1971 by John Cole. It is now owned by Mike Lucia & Jill Shadek, who are practicing organic farming.

NOTES

In 2022, we found a permanent home for Ojo in America's Smallest AVA, The Cole Ranch. During our first visit to the vineyard we were delighted to learn there was some Pinot and Chardonnay, and that the vineyard's new owners (Mike and Jill Lucia) would make some available to LIOCO. The first vintage from this ranch confirmed what we suspected—that this organically farmed vineyard in the hills between the Russian River and the Anderson Valley would be a perfect terroir for making serious Rosè. In 2024, we took it one step further and in homage to one of our favorite Rosè wines from France—Clos Cibonne—put all the penny colored juice into a concrete egg. The results speak for themselves. This 2024 Ojo is a mineral bomb packed with energy and verve. The nervy spine of acidity comes from that Chardonnay component which came off at a razor sharp 19 degrees brix. The wine has a myriad food pairing possibilities and you can be sure it will continue to be a GO-TO selection at every LIOCO winemaker dinner.

DETAILS

Vineyard

Cole Ranch Vineyard

Appellation

Cole Ranch

County

Mendocino

Winemaker

Drew Huffine

Production

76 cases

Anticipated maturity

2025-2030

Harvest dates

9/10/24

Bottling dates

4/15/2025

Yield

1.5 T/acre

Clones

548 Dijon Chardonnay and
Pommard 5 Pinot Noir

Alcohol

13.2%

pH

3.41

Brix

21.3°

Total acidity

5.0 g/l

Residual sugar

0.7 g/l