

LIOCO

Valdiguie 2024



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
12.8%

VOLUME
750^{ML}

AROMA
lilac,
red licorice,
boysenberry

FLAVOR
sage,
mulberry,
cracked seed

FOOD PAIRINGS
holiday birds,
rabbit w/
mustard sauce,
eggplant parm

SITE

Some of the oldest *Vitis vinifera* plantings in California live on this polyculture ranch. Our block of Valdiguie, selected for vigor, is 35+ years old. The vines are head-trained and dry-farmed organically on stony, red clay soils. At 900 ft elevation, the ranch sees an extreme diurnal shift requiring longer hang times and a steady temperament. Growers Athan & Denise Poulos, and their viticulturist Scott Knippelmeir are up to the task.

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PH BALANCE
3.26
RESIDUAL SUGAR
0.3 g/L

VINIFICATION

2 T of Valdiguie were hand-harvest and table sorted on Sept 10th. The fruit was gently crushed under foot and fermented 100% whole cluster in a sealed tank. The carbonic ferment lasted 21-days. Pressed before dryness into neutral oak barrels where malolactic fermentation completed. Wine spent 5-mos in neutral oak barrels. Bottled unfined/unfiltered.

TOTAL ACIDITY
6.6 g/L
BRIX
23.2°

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.



CA CRV