



2023 Rosé
Ojo de Perdiz RESERVE
Cole Ranch

AROMA

white strawberry, olive brine, bay leaf

FLAVOR

creamsicle, blood orange, almond skin

FOOD PAIRINGS

salmon burger, orange chicken, feta tart

VINIFICATION

1.74 tons of Pinot Noir (82%) and .37 tons (18%) of Chardonnay hand-harvested on Sept 25th. Fruit was gently crushed and sent direct-to-press. Cofermented on wild yeasts in neutral barrels for 5-mos. A slow, spontaneous malolactic fermentation completed. This Reserve wine was racked to one cigar-shaped barrel for an additional 10-months of aging. Bottled unfiltered/unfiltered.

SITE

At less than a quarter square 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 ranging from 1400-1600 feet. Surrounded by forested hills, it is unique for its terrarium-like setting and cool climate / late ripening relative to neighboring Ukiah. This 55-acre vineyard was originally planted in 1971 by John Cole, but is now under the management of Mike Lucia and Jill Shadek who are practicing organic without any herbicides or pesticides.

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. Our first vintage bottled 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 Rosé. We're talking about the kind of Rosé you make a meal around, not the kind you drop ice cubes into by the pool (no judgement). Inspirations from Europe include Clos Cibonne, Chateau Simon, and Lopez de Heredia. For this RESERVE bottling of *Ojo*, we fermented in a concrete egg and then racked it into a one year old cigar shaped barrel for 10-months of additional aging. Then we bottled the wine unfiltered/unfiltered. This gave us a very different version of *Ojo*—a deeper, more complex version. Although drinking fine now, we think this wine will be interesting to track for the next 5-10 years.

DETAILS

Vineyard: Cole Ranch
Appellation: Cole Ranch
County: Mendocino
Winemaker: Drew Huffine
Production: 81 cases
Anticipated maturity: 2024-2027

pH: 3.22
Brix: 20.4°
Total acidity: 7.22 g/l
Residual sugar: 0.2 g/l
Alcohol: 12.5%
Yield: 1.5 T/acre
Clones: 548 Dijon Chardonnay
and Pommard 5 Pinot Noir
Harvest dates: 9/25/23
Bottling date: 7/10/24

