

## Vintage 2024



## Red Table Wine Indica Red, Mendocino County

### AROMA

blackberry, tar, lilac

### FLAVOR

black currant, purple basil, fun dip

### FOOD PAIRINGS

kimchi hot dog, tacos al pastor, paella

### VINIFICATION

This old vine, dry-farmed, head-trained Carignan (87%) & Valdiguie (13%) was hand-harvested in mid to late September. Multiple fermentation methods were employed (whole cluster + true carbonic). All lots aged separately in neutral oak barrels & steel for 10-months. Bottled unfined/unfiltered.

### SITE

Composed from three historic Mendocino County ranches—two on the valley floor, one at high elevation—all with heritage dry-farmed, head-trained Carignan + Valdiguie vines. Soils range from red clay (valley) to hard scrabble rocky (mountain). These rapidly vanishing California grapes harken back to the Golden State's earliest winemaking efforts.

### NOTES

Vintage 2024 is a classic installment of *Indica*, Red Table Wine—a LIOCO stalwart since 2006. The wildfires in 2020 necessitated a shift in fruit sourcing, and the extreme drought / massive winter frost of 2021 left us with too little fruit to bottle an *Indica*. In the winter of 2022, we expanded our grape contract at Bartolomei Vineyard and secured the future of this wine. The 2024 is a blend from three historic Mendocino ranches—some dry-farmed, old vine Carignan from Bartolomei (Talmage) and McCutchen (Pine Mountain), plus a dollop of rare Valdiguie from Lolonis (Redwood Valley). The exceptional fruit quality and small clusters characteristic of the vintage enticed us to do 100% carbonic maceration. We food tread the tanks, pressed the still-fermenting juice off its skins, and went to barrel sweet to highlight the crunchy freshness of this wine. The result is chillable, bone dry, medium weight red that reminds of us Cote de Brouilly, but is unabashedly Californian.

## DETAILS

### Vineyard

Bartolomei, McCutchen, Lolonis

### Appellation

Mendocino

### County

Mendocino

### Winemaker

Drew Huffine

### Production

872 cases

### Anticipated maturity

2026+

### Harvest dates

Mid-Late Sept

### Bottling dates

July 2025

### Yield

3 T/acre

### Clones

Mother Clone Carignan and Valdiguie

### Alcohol

13.6%

### pH

3.38

### Brix

21-22.5°

### Total acidity

5.45 g/l

### Residual sugar

0.8 g/l