

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%) & Valdiguié (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 + Valdiguié 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 Valdiguié from Lolonis (Redwood Valley). The exceptional fruit quality and small clusters characteristic of the vintage enticed us to do 100% carbonic maceration. We foot 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 Côte de Brouilly, but is unabashedly Californian.

DETAILS

Vineyard	Production	Yield	Brix
Bartolomei, McCutchen, Lolonis	872 cases	3 T/acre	21-22.5°
Appellation	Anticipated maturity	Clones	Total acidity
Mendocino	2026+	Mother Clone Carignan and Valdiguié	5.45 g/l
County	Harvest dates	Alcohol	Residual sugar
Mendocino	Mid-Late Sept	13.6%	0.8 g/l
Winemaker	Bottling dates	pH	
Drew Huffine	July 2025	3.38	