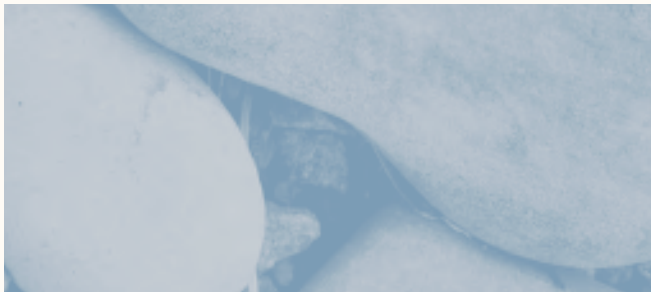


LIOCO

Valdiguíé 2025



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
12.2%

VOLUME
750^{ML}

AROMA

salted plum,
violet,
black raspberry

FLAVOR

berry bramble,
preserved cherries,
green peppercorn

FOOD PAIRINGS

steak au Poivre,
bratwurst + mustard,
pulled pork sandwich

SITE

Some of the oldest *Vitis vinifera* plantings in California live on this polyculture ranch. Our block of Valdiguíé, selected for vigor, is 35+ years old. The vines are head-trained and dry-farmed 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.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

PH BALANCE

3.40

RESIDUAL SUGAR

0.2 g/L

VINIFICATION

3.6 T of Valdiguíé were hand-harvest and table sorted on Sept 22nd. The fruit was fermented on 100% whole clusters in a sealed tank. The ferment lasted 11-days. Wine was pressed before dryness into neutral oak barrels where malolactic fermentation completed. Aged for 5-months in barrel and bottled unfiltered/unfiltered.

LIOCOWINE.COM

TOTAL ACIDITY

5.8 g/L

BRIX

21.5°

CA CRV

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.

6 62225 99319 4

