
LIOCO

2018 *Indica*
Mendocino County
Rosé of Carignan

AROMA

Ruby red grapefruit, guava jelly, lime candy

FLAVOR

crushed chalk, blood orange, wild strawberry

FOOD PAIRINGS

salmon rillettes, shrimp shumai, squash blossom quesadilla

VINIFICATION

The fruit was hand-harvested and the berries purposely "broken" before being whole-cluster pressed to a stainless steel tank. The wine was fermented cool and finished dry. It completed a long, slow malolactic fermentation which balanced the naturally high acidity. A gentle filtration was done prior to bottling.

SITE

From a mid-century planting of dry-farmed, head-trained Carignan in the township of Talmage. A severe diurnal shift supports gradual and often late ripening. The soil is red clay strewn with fist sized rocks. The combination of vine age, extended growing season, and tougher soil conspire to produce a rosé with great freshness and complexity.

NOTES

The 2018 *Indica* Rosé of Carignan will be our first 2018 to go to market. Let it serve as a promise of what's to come. There's been some talk about vintage 2018 being "the vintage of our vintner careers." Hyperbole, perhaps. But one thing we are certain of is the extreme quality of these wines. Our rows of 1940s Carignan in the Bartolomei Bros. vineyard ripened slowly and surely under ideal growing conditions. No rot, no sunburn, no drama. Just a balanced crop with impeccable numbers (high acid, low pH, low brix) and stop-you-in-your-tracks flavors. The fruit was so tasty we considered making a red wine out of it. Then we remembered how much we love championing rosé wine.

DETAILS

Vineyard: Bartolomei Brothers
Appellation: Mendocino
County: Mendocino
Winemaker: Drew Huffine
Production: 2345 cases
Anticipated maturity: 2020

pH: 3.25
Brix: 19.9°
Total acidity: 7.5 g/l
Residual sugar: 0.03 g/l
Alcohol: 12.4%
Yield: 3-4 t/acre
Clones: Mother Clone
Harvest dates: 9/10/18
Bottling dates: 2/25/18

