

**REDWOOD  
ALLEY**  
MENDOCINO RED WINE

2014  
Red Wine  
Mendocino

**AROMA**

crushed blue & black berries, lilac, Kalamata olive

**FLAVOR**

blueberry skin, salted plums, black tea

**FOOD PAIRINGS**

Butcher's Block, Prosciutto and mascarpone bruschetta,  
Autostrada panini

**VINIFICATION**

All the fruit was hand-picked and fermented 25% on whole clusters using native yeasts. Destemmed berries were loaded on top of the whole clusters and the wine was punched down by hand 1-2x weekly. Post fermentation, the juice was pressed out into 3rd and 4th year François Frère French Oak barriques where it aged in a cold cellar for 16-months. Final blends were assembled by the LIOCO team and Postino Wine Director Brent Karicek. The selected components were racked and settled in stainless steel, and then gently filtered before bottling.

**SITE**

From several non-contiguous vineyards in Mendocino County, with an emphasis on some mid-century plantings in Redwood Valley. The Carignan is from 70-year old, organic bush vines that are dry-farmed. The Valdiguié comes from a 1945 planting of dry-farmed, head trained vines that have been farmed organically since the 1950s! And the Syrah comes from some of the more compelling budwood known in California—a Syrah vineyard planted in 1899 by the Crawford family of the McDowell Vineyard. The soil in these vineyards is mostly a red clay series strewn with fist sized rocks. The combination of vine age, huge diurnal shifts, and tougher soil conspire to produce concentrated wines balanced by surprisingly high acidity.

**NOTES**

What kind of wines were the immigrant farmers of Mendocino passing around the table back in the 1940s? From what we've read, it was likely a wine like REDWOOD ALLEY. A wine farmed by hand, harvested by hand, made by hand. Rustic perhaps, but also possessing the unique expression that comes from California's brilliant sun and complex soils. We love these old-timey blended reds that deliver lots of pleasure for the buck, and we proudly offer up REDWOOD ALLEY to sit alongside the "bistro-friendly" wines from Europe such as Chinon, Beaujolais, Dolcetto, and Cotes du Rhone.

**DETAILS**

Appellations: Mendocino  
Winemaker: Kai Kliegl  
Production: 900 cases  
Anticipated maturity: 2017-2020  
pH: 3.64  
Brix: 24.8°  
Total acidity: 6.6 g/l

Residual sugar: 0.1 g/l  
Alcohol: 14.7%  
Yield: 2-3 T/acre  
Clones: Mother Clone Carignan and  
Valdiguié, Crawford Clone Syrah  
Harvest date: 9/23 - 9/28  
Bottling date: 7/15/2017

