

Vintage
2025



Pinot Noir/Chardonnay Ojo de Perdiz Rosè, Cole Ranch

AROMA

wet stone, cantaloupe, Meyer lemon zest

FLAVOR

rosehips, tangerine, saffron

FOOD PAIRINGS

Bouillabaisse, anchovies w/ butter + toast, stuffed peppers

VINIFICATION

0.35 T Pinot Noir (72%) + 0.52 T Chardonnay (28%) was hand-harvested on Sept 4th. The Pinot was gently crushed, the Chardonnay direct-pressed. The juice was intentionally oxidized, then co-fermented in a 200 G concrete egg on native yeasts. A spontaneous malolactic fermentation lasted 3-months. Bottled unfinned/unfiltered.

SITE

At less than 1/4 sq mile, the Cole Ranch AVA is the smallest appellation in the United States. The AVA is located between the Russian River and Anderson Valley at elevations from 1400-1600'. Enclosed by hills, it is unique for its terrarium-like setting and cool climate relative to Ukiah. This 55-acre vineyard was planted in 1971 by John Cole. It is now owned by Mike Lucia & Jill Shadek, who are practicing organic farming.

NOTES

In 2022 we found a permanent home for *Ojo* in America's Smallest AVA, The Cole Ranch. During our first visit we were delighted to learn there was Pinot and Chardonnay, and that new owners Mike and the late Jill Lucia would make some available to LIOCO. Our first vintage confirmed what we suspected—that this organically farmed vineyard in the hills between the Russian River and the Anderson Valley would be a fine terroir for making serious Rosè. This is the kind of Rosè you plan a summer meal around. Inspirations from Europe include Clos Cibonne and Lopez de Herredia. We crushed and then co-fermented the fruit, and then fermented it in a concrete egg to try and draw out the wine's inherent minerality. The wine enjoyed a long, cool, slow élevage and was bottled unfinned/unfiltered. *Ojo de Perdiz* is a riff on the Jean Vesselle Champagne by the same name Oeil de Perdrix or, eye of the partridge referring to the wine's unique coppery pink hue.

DETAILS

Vineyard	Production	First Bottling	Alcohol	Residual sugar
Cole Ranch Vineyard	80 cases	2022	12.8%	0.7 g/l
Appellation	Anticipated maturity	Yield	pH	Farming Methods
Cole Ranch	2026-2030	1.5 T/acre	3.30	Practicing Organic
County	Harvest dates	Clones	Brix	
Mendocino	9/4/25	548 Dijon Chardonnay and Pommard 5	21.2°	
Winemaker	Bottling dates	Pinot Noir	Total acidity	
Drew Huffine	7/7/26		5.9 g/l	