

LC RED 2023

As featured in
San Francisco Chronicle

“LC Red is Linne Calodo’s inaugural boxed wine. LC Red was made in a style that emphasizes a fresh, fruit-forward drinking experience, making it perfect for the boxed wine format. For perhaps the first time ever, we can be accused of thinking inside the box.”



Matt Trevisan; Farmer, Winemaker, Proprietor



Grenache 72% | Syrah 20%
Mourvèdre 8%
Alcohol: 14.8%
200 cases produced
\$68/bottle

*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

LC Red is a Grenache-driven blend crafted to be enjoyed in its youth while displaying the depth and complexity for which Linne Calodo wines are renowned. Floral red fruit aromas anticipate energetic flavors of strawberry, fruit leather, cherry cordial and guava, all finishing with brightness and balance.

VINEYARDS

LC Red features modern “bag in box” (BIB) technology, with each 3-liter box containing the equivalent of four standard bottles. The BIB format delivers high drinkability and a lower carbon footprint, and we are excited to expand this program primarily through our by-the-glass channels. The BIB format provides Linne Calodo and our on-premise partners with new ways to conserve energy, reduce costs and minimize waste while still delivering an exceptional drinking experience.

VITICULTURE

LC Red is a high-end Grenache-based wine crafted to push the envelope and make the most of the boxed wine format. The inaugural LC Red is a blend of Grenache (72%), Syrah (20%) and Mourvèdre (8%) from Linne Calodo’s estate Stonethrower Vineyard in the Willow Creek District of Paso Robles. Stonethrower Vineyard is located just 11.3 miles from the ocean at elevations reaching 1,350 feet, with rocky limestone soils and multifaceted exposures—constituting a standout terroir for classic Rhône varieties.

FERMENTATION

Three-day cold soak. Native yeast fermentation. Four-ton concrete fermenters (*Grenache*) and two-ton open-top stainless fermenters (*Syrah, Mourvèdre*). Alternating daily pigéage (*punchdowns*) on Grenache and Mourvèdre and de la stage (*rack and return*) on Syrah by hand. Extended maceration on the Syrah. Fractionally basket pressed.

BLENDING & AGING

Blend assembled in March following harvest. Blend returned to 500-liter puncheons and 265-liter American oak barrels (20% total new oak) for maturation. Total aging: 17 months.

BOTTLING

Racked for clarity, low sulfur additions, unfiltered and unfiltered.