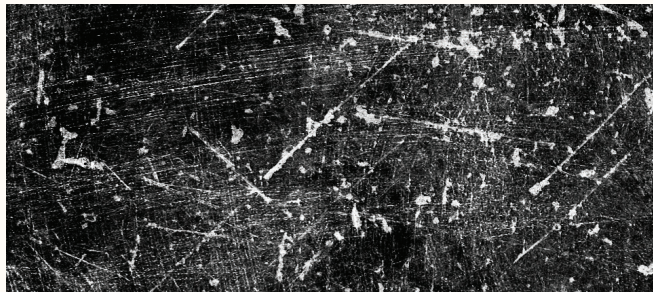


LIOCO

Carignan 2021



Sativa

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.6%

VOLUME
750^{ML}

AROMA
violet,
dried fig,
pencil shavings

FLAVOR
Italian plum,
smoked meat,
coffee grounds

FOOD PAIRINGS
birria tacos,
shepard's pie,
Moroccan lamb tagine

PH BALANCE
3.47
RESIDUAL SUGAR
0.5 g/l

TOTAL ACIDITY
6.2 g/l
BRIX
23.8°

VINIFICATION
4.1 tons of Carignan was hand-harvested on Oct 16th. Intense field sorting prior to harvest ensured only the best clusters were picked. Fruit was gently foot tread and 'sub-cap' fermented (100% whole cluster) in T-bins over 15 days. The wine spent 16-mos. in a mix of neutral oak barriques and 600L puncheons. Bottled unfinned/unfiltered.

SITE

From a historic Mendocino vineyard pitched on the lofty slopes above Cloverdale, these 70 year-old, dry-farmed, head-trained vines are farmed by the indefatigable Jim McCutchen. Planted on south-facing exposures at 2200-2400 feet on a mix of hard shale and clay soil. This rapidly vanishing California grape variety - made in this 'old-timey' way - harkens back to the Golden State's earliest winemaking efforts.

BOTTLED AND PRODUCED BY LIOCO, SANTA ROSA, CA
CONTAINS SULFITES

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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.

