LIOCO

Carignan

2024



VINEYARD
McCutchen Ranch

APPELLATION
Pine Mountain-Cloverdale Peak

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.5%

VOLUME
750ML

AROMA
rosemary,
cola berry,
Mission fig

FLAVOR
licorice,
lavender,
black plum

FOOD PAIRINGS
cassoulet,
Korean galbi,
stuffed peppers

PH BALANCE
3.60

TOTAL ACIDITY
6.4 g/L

RESIDUAL SUGAR
0.6 g/L

BRIX
22.5°

VINIFICATION

3.9 T of old vine Carignan hand-harvested on Sept 14th. Fruit was field sorted in the vineyard to ensure choice clusters were used. It was foot tread, then fermented beneath a submerged cap with 100% whole clusters for 14 days. The free run juice was racked to neutral oak puncheons; aging 16 months undisturbed. Bottled unfined/unfiltered.

SITE

This AVA was organized in 2011 based on its unique aspect. At elevations ranging from 1600-3000', it is one of California's highest growing regions. These dry-farmed, head-trained vines were planted in the 1960s by Jim McCutchen at 2200-2400'. The rocky soils limit vigor and extreme diurnal pattern extends farming cycles. All this requires a certain temperament which ranch managers Omar & Krista Talavera possess.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

CA CRV

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.

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