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# LIOCO

Indica

2011

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## AROMA

sour black plum, red licorice, lavender

## FLAVOR

fresh blackberry, salted plums, orange pekoe tea

## FOOD PAIRINGS

cracker crust pizzas, carnitas, banh mi

## VINIFICATION

a blend of old-vine carignan (98%), and grenache (2%). the fruit was hand harvested, intensely sorted and then fermented in open top stainless steel tanks (25% whole-cluster). malolactic fermentation occurred naturally and finished completely. the wine remained in neutral oak on fine-lees for 11-months.

## SITE

a selection of bench land vineyards in mendocino's redwood valley compose this wine. this cool, upland valley supports gradual (and often late) ripening. the fruit comes from predominately old-vines which are dry-farmed and head-pruned. the soil is red clay strewn with fist sized rocks. this "heritage blend" of rapidly vanishing california grape varieties harkens back to the golden state's earliest winemaking efforts.

## NOTES

since john had never before worked with carignan, we decided we'd experiment a bit. we bought some fruit from a few growers in the area—from our stalwart grower alvin tollini, and from well-respected growers maria testa & jim mccutchen. all quite similar in their farming approach—mid-century plantings, dry-farmed, head trained, organic—but each with an expression of their own. once in the cellar, we set up eight different carignan "fermentation projects." we had whole cluster lots, a carbonic lot, a couple of sub-cap lots, a de-stemmed lot, punched down only lots, pumped over only lots. it was insanity, but only in the way that allows most inventors to make their defining discovery. we ended up blending all these lots into one tank and just loved the results. we liked the sub-cap lot so much we kept it separate, and eventually bottled it as sativa. what's sativa?! it's a state of mind, man.

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## DETAILS

vineyards: tollini, testa, mccutchen

county: mendocino

winemaker: john raytek

production: 684 cases

anticipated maturity: 2014-2018

ph: 3.47

brix: 21.2

total acidity: 6.3 g/l

residual sugar: 0.2 g/l

alcohol: 12.6%

yeast: wild

yield: 2 t/acre

clones: mother clone

harvest dates: 10/24, 10/25, 10/26

bottling date: 08/2012

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