

LIOCO

Carignan 2013



Sativa

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.1%

VOLUME
750^{ML}

AROMA

blueberry skin,
nutmeg, violet liqueur

FLAVOR

mixed berry
compote, crushed
rock, wild herbs

FOOD PAIRINGS

lamb dumplings, 45-
day duck confit, pork
shoulder tacos

PH BALANCE

3.66

RESIDUAL SUGAR

0.01 g/l

TOTAL ACIDITY

6.4 g/l

BRIX

23.4°

VINIFICATION

7.2 tons of this old-vine Carignan were hand-harvested on Oct. 16 & 23. An intense sorting was done to select for the best clusters. The triaged fruit was 'submerged cap' fermented (100% whole cluster) in T-bins & was pumped-over only when necessary during an 18-day fermentation. It spent 9-mos. in neutral oak & 1-mo. in tank before bottling.

SITE

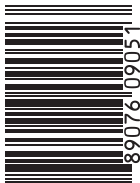
From two historic Mendocino vineyards pitched on the lofty slopes of Cloverdale's Pine Mountain. Both McCutchen and Rebottaro boast 60-70 year old, head-pruned, dry-farmed vines planted on south-facing exposures at 2200-2400 feet. The soil is a mix of hard shale and clay. This rapidly vanishing California grape variety—made in this 'old-timey' way—harkens back to the Golden State's earliest winemaking efforts.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

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.



3

1 5060 92068

6