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# LIOCO

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2017 *Sativa*  
Mendocino  
Carignan

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## AROMA

crushed boysenberry, violet, rosemary oil

## FLAVOR

black plum, blueberry skin, wild sage

## FOOD PAIRINGS

rosemary-rubbed lamb chops, brisket BBQ, pork tamales

## VINIFICATION

15.9 tons of this old-vine Carignan were hand-harvested on Sept. 30. An intense sorting was done to select for only the best clusters. The triaged fruit was 'submerged cap' fermented (100% whole cluster) in T-bins and pumped-over only when necessary during an 18-day fermentation. It spent 9 months in neutral oak and 1 month in tank prior to bottling.

## SITE

From a historic Mendocino vineyard pitched on the lofty slopes above Cloverdale. These 70-year old, head-trained, dry-farmed vines are 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. Farmed by the indefatigable Jim McCutchen.

## NOTES

We remember when growers would sell us their maligned Carignan grapes at their farming cost and tell us "Go build a market for this stuff or we're gonna rip it out!" In this way, I suppose we are victims of our own success. You need only check out some of the hipper wine lists in metro areas to know that The Market for Carignan has certainly been built! This sun-loving variety was unmoved by the record heat events of 2017. It is in fact a special year for Sativa, which achieved full phenolic maturity at 23.2 brix and finished at 13.2% ABV. We fermented on 100% whole bunches, resulting in a "faux-carbonic" wine that delivers a punch.

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## DETAILS

Vineyard: McCutchen Ranch  
Appellation: Mendocino County  
County: Mendocino  
Winemaker: Drew Huffine  
Production: 744 cases  
Anticipated maturity: 2019-2025  
pH: 3.59  
Brix 23.2°

Total acidity: 6.6 g/l  
Residual sugar: 0.1 g/l  
Alcohol: 13.6%  
Yield: 3 T/acre  
Clones: Mother Clone  
Harvest dates: 9/14, 9/24, 9/25/2016  
Bottling dates: 7/15/2018

