
LIOCO

2013 *Sativa*
Mendocino
Carignan

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

VINIFICATION

7.2 tons of this old-vine Carignan were hand-harvested on Oct. 16 & 23. 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 & was pumped-over only when necessary during an 18-day fermentation. It spent 9-mos. in neutral oak & 1-month in tank prior to bottling.

SITE

From two historic Mendocino vineyards pitched on the lofty slopes of Cloverdale's Pine Mountain. Both McCutchen & 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 & clay. This rapidly vanishing California grape variety--made in this 'old-timey' way-- harkens back to the Golden State's earliest winemaking efforts.

NOTES

The goal of making *Sativa* was to take the humble Carignan grape to its apogee. As such, *Sativa* might be considered an Indica Reserve. It is a selection of the very oldest vines in the vineyard (75+ years old), with a secondary triage made on the sorting table for the best-looking clusters. In homage to the wines of the prohibition-era, we foot tread the fruit on 100% whole clusters and ferment it in open top bins using a submerged cap technique. "Sub-cap" as we call it, is a winemaking alternative to punching down or pumping over the must. Using customized perforated steel plates we submerge the cap down into the juice and simply walk away. In doing so we get an intensely fruited wine with lots of carbonic, whole-cluster goodness, but none of the harsh tannins from the stems. It reminds us of a serious Kermit Lynch cru Beaujolais, ala Diochin Moulin-a-Vent.

DETAILS

Vineyard: McCutchen & Rebottaro
Appellation: N/A
County: Mendocino
Winemaker: John Raytek
Production: 470 cases
Anticipated maturity: 2016-2020+
pH: 3.66
Brix 23.4°

Total acidity: 6.4 g/l
Residual sugar: 0.1 g/l
Alcohol: 13.1%
Yield 1.5t/acre
Clones: Mother Clone
Harvest dates: 10/16/13
Bottling dates: 5/13/14

