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# LIOCO

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2014 *Sativa*  
Mendocino  
Carignan

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## AROMA

capers, plum, rosemary

## FLAVOR

concord grapes, mulberry, herbs de provence

## FOOD PAIRINGS

hanger steak with chimichurri, spicy salsiccia pizza, jerk chicken

## VINIFICATION

10.1 tons of this old-vine Carignan were hand-harvested on Sept 17. 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 a historic Mendocino vineyard pitched on the lofty slopes of Cloverdale's Pine Mountain. Jim McCutchen boast 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

They don't make guys like Jim McCutchen anymore. At the ripe age of 83 he still farms-by-hand his improbable Carignan vineyard on the high ridges above Cloverdale. The rocky soil, steep slopes, and extreme temperatures would challenge even a well-equipped vineyard crew and yet this grower from another era goes at it alone. The ensuing wine, which we call *Sativa*, after our favorite strain of Cannabis, is from the very oldest vines and ripest clusters. We employ a prohibition-era fermentation method (100% whole clusters beneath a submerged cap) resulting in a unique expression of this underrated grape. At first taste it is dense and powerful, but still lively and drinkable. Black fruits intermingle with dried wild herbs and chai tea spice. It reminds us of one of those expensive Kermit wines from the Languedoc.

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## DETAILS

Vineyard: McCutchen  
Appellation: Mendocino  
County: Mendocino  
Winemaker: John Raytek  
Production: 650 cases  
Anticipated maturity: 2016-2024  
pH: 3.59  
Brix 23.2°

Total acidity: 6.6 g/l  
Residual sugar: 0.1 g/l  
Alcohol: 13.7%  
Yield: 3-4 T/acre  
Clones: Mother Clone  
Harvest dates: 9/17/14  
Bottling dates: 6/25 & 6/26

