
LIOCO

2015 *Sativa*
Mendocino
Carignan

AROMA

fresh asphalt, blackberry, tuberose

FLAVOR

cassis, umaboshi, violet pastille

FOOD PAIRINGS

shepherds pie, bistro burger, carne asada tacos

VINIFICATION

12.3 tons of this old-vine Carignan were hand-harvested on Sept 10. 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

We have been buying Carignan grapes in Mendocino for many years now, and from no less than six different ranches. Most of the remaining Carignan in California is found in benchland vineyards in heavy, clay soils. As such, our discovery in 2012 of this remote vineyard in the new Pine Mountain/Cloverdale Ridge AVA—pitched on a rocky slope at 2,400 feet off the valley floor—was exhilarating. It's moments like these that drive us forward. These mid-century, dry-farmed, head trained vines are attended to by the indefatigable (86-years young) Jim McCutchen. The rocky soil and steep slopes would challenge even a well-equipped vineyard crew and yet this reclusive grower from another era goes at it alone. We employ a prohibition-era fermentation method (fermenting on 100% whole bunches, which we tread under foot) resulting in a wine with punched out black fruits, fresh asphalt, violet pastille, and what the Coriscans would call maqui (wild Mediterranean herbs).

DETAILS

Vineyard: McCutchen
Appellation: Mendocino
County: Mendocino
Winemaker: John Raytek
Production: 890 cases
Anticipated maturity: 2017-2022
pH: 3.52
Brix 21.2°

Total acidity: 6.7 g/l
Residual sugar: 0.1 g/l
Alcohol: 12.5%
Yield: 3-4 T/acre
Clones: Mother Clone
Harvest dates: 9/10/15
Bottling dates: 6/27/16

