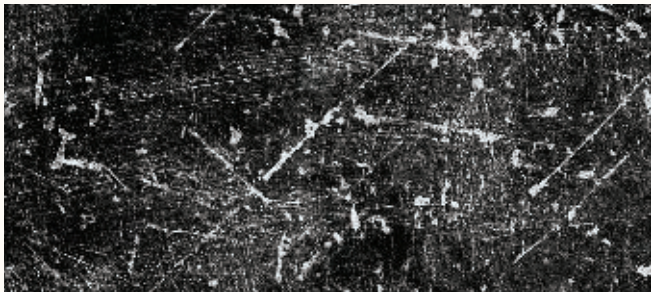


LIOCO

Carignan 2017



Sativa

COUNTY

Mendocino

ALCOHOL BY VOLUME

13.3%

VOLUME

750^{ML}

AROMA

crushed
boysenberries,
violet flower,
rosemary oil

FLAVOR

black plum,
blueberry skin,
wild sage

FOOD PAIRINGS

rosemary rubbed
lamb chops,
brisket BBQ,
pork tamales

PH BALANCE

3.55

RESIDUAL SUGAR

0.01 g/l

TOTAL ACIDITY

6.2 g/l

BRIX

22.5°

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 & 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 County vineyard pitched on the lofty slopes above Cloverdale. These 70-year old, head-pruned, dry-farmed vines are 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—hearkens back to the Golden State's earliest winemaking efforts. Farmed by the indefatigable Jim McCutchan.

PRODUCED AND 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.

