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# LIOCO

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2022 *Sativa*  
Mendocino  
Carignan

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## AROMA

boysenberry, tar, lavender

## FLAVOR

violet pastille, Morello cherry, cacao

## FOOD PAIRINGS

violet pastille, Morello cherry, cacao

## VINIFICATION

4.6 tons of old vine Carignan hand-harvested on Sep 30<sup>th</sup>. Fruit was field sorted in the vineyard to ensure only choice clusters were used. We foot tread it, then fermented beneath a submerged cap with 100% whole clusters for 15 days. The free run juice was racked to neutral oak where it spent 18 mos undisturbed. Bottled unfinned/unfiltered.

## SITE

From a historic Mendocino vineyard pitched on the lofty slopes above Cloverdale, these 70 year-old, dry-farmed, head-trained vines are farmed by the indefatigable Jim McCutchen. Planted on south-facing exposures at 2200-2400 feet on a mix of hard shale and clay soil. This rapidly vanishing California grape variety - made in this 'old-timey' way - harkens back to the Golden State's earliest winemaking efforts.

## NOTES

In the spring of 2021, we made several trips to Jim McCutchen's mountain-top Carignan vineyard. We separated the vineyard into four blocks, with a qualitative hierarchy, and designated the choice piece called MAIN BLOCK for our *Sativa* bottling. This block in the tenderloin of the property has always been dry-farmed on stony soils. It was hand-planted by Jim and his father in the early 1960s. We returned in August and green dropped some clusters from the shorter shoots. On the morning of Sept 30<sup>th</sup>, in the midst of a historic heat storm, we harvested it, foot tread it, and fermented it on 100% whole bunches beneath a submerged cap. We drained the free run juice, and gave it a long slumber in our best puncheon barrels. Sixteen months later, the 2022 *Sativa* was bottled unfinned/unfiltered. Result? A saturated, deeply flavored *Sativa*. It's as if the dreaded heat before harvest actually benefitted this wine—helped to fully ripen the fruit's prodigious tannins. Lesson learned.

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## DETAILS

Vineyard: McCutchen Ranch  
Appellation: Mendocino County  
County: Mendocino  
Winemaker: Drew Huffine  
Production: 278 cases  
Anticipated maturity: 2024-2030

pH: 3.46  
Brix 22.7°  
Total acidity: 6.7 g/l  
Residual sugar: 0.8 g/l  
Alcohol: 13.5%  
Yield: 2 T/acre  
Clones: Mother Clone  
Harvest dates: 9/30/22  
Bottling dates: 2/13/24

