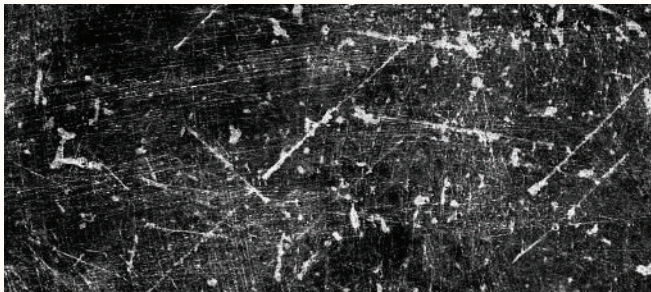


LIOCO

Carignan 2022



Sativa

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.5%

VOLUME
750^{ML}

AROMA
tar,
lavender,
boysenberry

FLAVOR
cacao,
violet pastille,
Morello cherry

FOOD PAIRINGS
pork buns,
smash burgers,
stuffed peppers

PH BALANCE
3.46
RESIDUAL SUGAR
0.8 g/l

TOTAL ACIDITY
6.7 g/l
BRIX
22.7°

VINIFICATION
4.6 T of old vine Carignan
hand-harvested on Sep 30th.
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.

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CA CRV

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.

