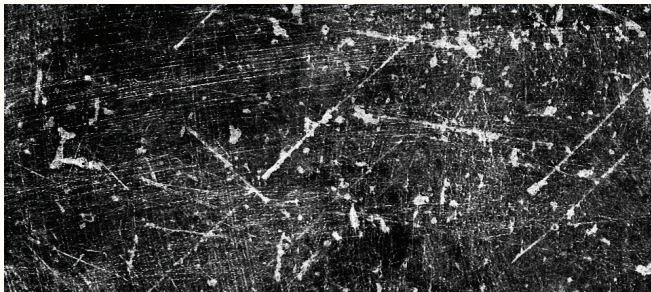


LIOCO

Carignan 2018



Sativa

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.6%

VOLUME
750^{ML}

AROMA
nutmeg,
pencil shavings,
blue raspberry

FLAVOR
liqueur de violette,
black plum,
sesame oil

FOOD PAIRINGS
barbacoa,
pepperoni pizza,
lamb tacos

PH BALANCE
3.55
RESIDUAL SUGAR
0.01 g/l

TOTAL ACIDITY
6.0 g/l
BRIX
23.4°

VINIFICATION
16.3 tons old-vine Carignan hand-harvested on Oct. 17. Intense sorting in the vineyard prior to harvest selected only the best clusters. Fruit was 'sub-cap' fermented (100% whole cluster) in T-bins with no additional cap management for a 14-day fermentation. Seven months in neutral oak barriques and one month in tank prior to being bottled.

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.

BOTTLED & PRODUCED 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.

