
LIOCO

2018 *Sativa*
Mendocino
Carignan

AROMA

nutmeg, pencil shavings, blue raspberry

FLAVOR

liqueur de violette, black plum, sesame oil

FOOD PAIRINGS

barbacoa, pepperoni pizza, lamb tacos

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.

NOTES

Over the winter, we made several trips up to Jim McCutchen's vineyard and answered some questions about this elusive mountain Carignan. From what was one non-contiguous vineyard, we identified three unique blocks. The most distinguished of them with the oldest vines, grows on the rockiest soils on the property and has never been irrigated. The grape yields here are lower and ripen about a week earlier than the neighboring blocks. From 2018 forward, these dry-farmed old vines alone will make *Sativa*! The rest of Jim's fruit will be assigned to other wines in our cellar. In 2018, we let this fruit hang until late October resulting in what may be a best-ever version of *Sativa*. We tread these grapes under foot and fermented them on 100% whole clusters. The resulting wine smells like a mashup of sunbaked black fruit, wild herbs, violets, and crushed stone (there is in fact a stone quarry just below the vineyard).

DETAILS

Vineyard: McCutchen Ranch
Appellation: Mendocino County
County: Mendocino
Winemaker: Drew Huffine
Production: 297 cases
Anticipated maturity: 2020-2026

pH: 3.55
Brix 23.4°
Total acidity: 6.0 g/l
Residual sugar: 0.1 g/l
Alcohol: 13.6%
Yield: 3 T/acre
Clones: Mother Clone
Harvest dates: 10/17
Bottling dates: 6/7/2019

