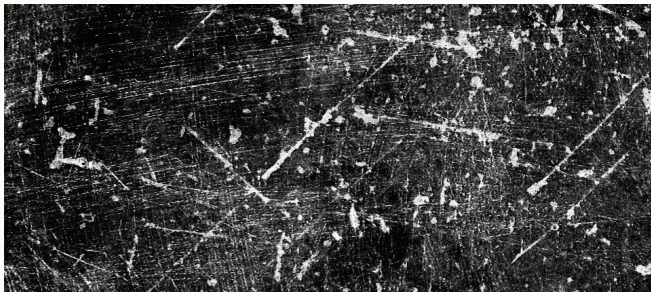


# LIOCO

## Carignan 2019



*Sativa*

COUNTY  
Mendocino

ALCOHOL BY VOLUME  
13.5%

VOLUME  
750<sup>ML</sup>

AROMA  
pine,  
crushed quartz,  
mission fig

FLAVOR  
fresh thyme,  
black raspberry,  
lavender

FOOD PAIRINGS  
carnitas,  
eggplant parmigiana,  
burger

PH BALANCE  
3.68  
RESIDUAL SUGAR  
0.1 g/l

TOTAL ACIDITY  
6.6 g/l  
BRIX  
23.5°

VINIFICATION  
4.1 tons of Carignan hand-harvested on Oct. 16. Intense sorting and snipping in the vineyard prior to harvest ensured only the best clusters were picked. Fruit was 'sub-cap' fermented (100% whole cluster) in T-bins over 15 days. The wine then spent six months in a mix of neutral oak barriques and 600L puncheons before 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 AND 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.

