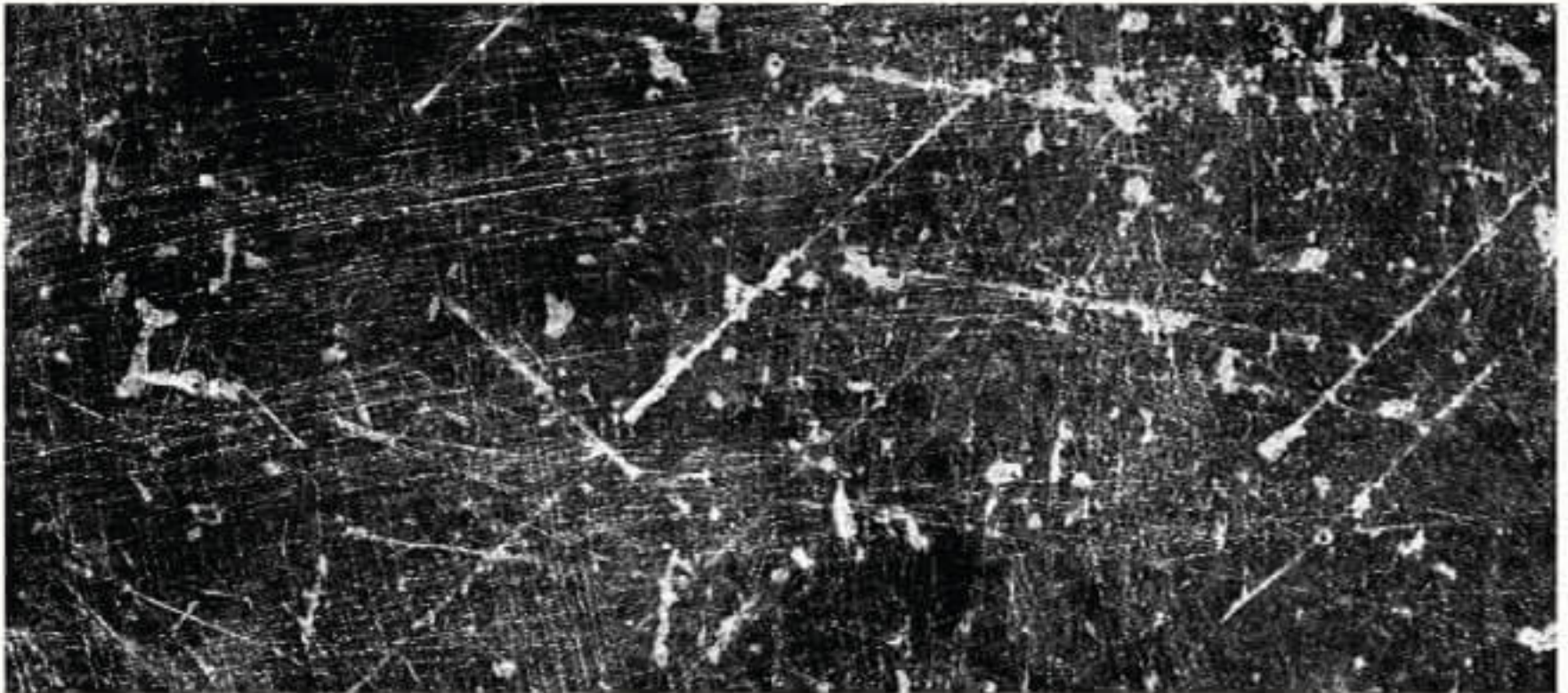

LIQCO

Carignan 2021



Sativa

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.6%

VOLUME
750^{ML}

AROMA

violet,
dried fig,
pencil shavings

FLAVOR

Italian plum,
smoked meat,
coffee grounds

FOOD PAIRINGS

birria tacos,
shepard's pie,
Moroccan lamb tagine

PH BALANCE

3.47

RESIDUAL SUGAR

0.5 g/l

TOTAL ACIDITY

6.2 g/l

BRIX

23.8°

VINIFICATION

4.1 tons of Carignan hand-harvested on Oct 16th. 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 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.

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.

