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# LIOCO

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2021 *Sativa*  
Mendocino  
Carignan

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## AROMA

dried fig, pencil shavings, violet

## FLAVOR

Italian plum, coffee grounds, smoked meat

## FOOD PAIRINGS

Shepard's pie, birria tacos, Moroccan lamb tagine

## 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 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.

## NOTES

TBD

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## DETAILS

Vineyard: McCutchen Ranch  
Appellation: Mendocino County  
County: Mendocino  
Winemaker: Drew Huffine  
Production: 240 cases  
Anticipated maturity: 2024-2030

pH: 3.47  
Brix 23.8°  
Total acidity: 6.2 g/l  
Residual sugar: 0.5 g/l  
Alcohol: 13.6%  
Yield: 2 T/acre  
Clones: Mother Clone  
Harvest dates: 9/11  
Bottling dates: 4/24/2023

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