LICO Carignan 2023



VINEYARDAPPELLATIONCOUNTYMcCutchen RanchPine Mountain-Cloverdale PeakMendocino

ALCOHOL BY VOLUME 13.1%

Volume 750^{ml} AROMA tarragon, red licorice, black plum

FLAVOR

mulberry, lavender, black tea

FOOD PAIRINGS

birria tacos, Korean bbq, smashburgers

PH BALANCE TOTAL ACIDITY 3.67 5.1 g/L RESIDUAL SUGAR BRIX 0.8 g/L 22.3°

VINIFICATION

5.43 T of old vine Carignan handharvested on Oct 16th. Fruit was field sorted in the vineyard to ensure choice clusters were used. It was foot tread, then fermented beneath a submerged cap with 100% whole clusters for 12 days. The free run juice was racked to neutral oak where it spent 16 months undisturbed. Bottled unfined/unfiltered.

SITE

This AVA was organized in 2011 based on its unique aspect. At elevations ranging from 1600-3000', it is one of California's highest growing regions. These dry-farmed, head-trained vines were planted in the 1960s by Jim McCutchen at 2200-2400'. The rocky soils limit vigor and extreme diurnal pattern extends farming cycles. All this requires a certain temperament which ranch managers Omar & Krista Talavera possess.

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