



Les Lunes 'Astral' 2022

Who: Diego Roig & Shaunt Oungouliau - Les Lunes/ Populis

Producer Summary (basic history): Les Lunes represents the 'vigneron' project of Diego Roig and Shaunt Oungouliau of Populis fame. A vehicle for regenerative farming that has been steadily expanding, they have converted 40 acres of conventionally farmed vineyards to organic practices. Supplemented by historic vineyards grown by multi-generational farmers with the same ethos, the Les Lunes wines are studies in tactful winemaking that emphasize minimalism over cellar acrobatics.

Where: Orinda, California

Varietals: Pinot noir (40%), Chardonnay (25%), Zinfandel (20%), Grenache (10%), Syrah (5%)

Viticulture & Farming Practices: Organic with some biodynamic practices

Vintage Notes: The Spring of 2022 came early and warm, only to be followed by a cold snap. The result was that early budding plants matured very quickly and that late budding plants ripened quite late. "Overall, this ended up to be great," Shaunt writes, "the whites being crisp and fresh (picking early) and the reds had a chance to get nice and ripe phenologically without too much alcohol and keeping their acidity."

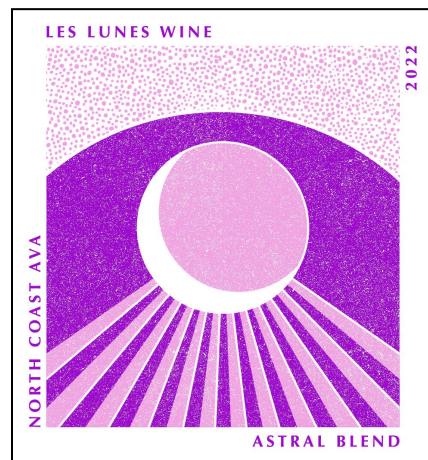
Vineyards: Fruit sourced 8 vineyards across Carneros, Mendocino and Sonoma Valley

Vinification: The Pinot noir and Grenache were destemmed and macerated for a short 5 days. The Zinfandel had four different treatments: destemmed and pressed after 5 days, carbonic maceration, direct press rose, and co-fermented with Syrah. The Chardonnay was directly pressed and another portion was co-fermented with Zinfandel rose.

Production: 1333 cases

Tasting Notes: Light and ethereal, this wine is meant to be served chilled and to refresh.

Fun Fact: After years of working in Shaunts' parents' basement, Les Lunes was able to acquire its own dedicated warehouse winery just before the onset of harvest in 2022. "We only got in a few weeks before grapes were coming," Shaunt writes, "stuff was a bit MacGyvered." Having a single, dedicated commercial space rather than splitting their time between a retrofitted residential facility and a rented space in a larger winery is crucial: "We're way less constricted logistically, so we have a lot more time to focus on the wines than dealing with trucking and all that."



Blend sourcing by vineyard:

Pinot noir

Bottage Vineyard, Sonoma Carneros

Hawykeye Ranch, Redwood Valley (Mendocino)



Chardonnay

Searby Vineyard, Russian River Valley

Lolonis Vineyard, Redwood Valley (Mendocino)

Zinfandel

Kimberly Vineyard, Sonoma Valley

Venturi Vineyard, Mendocino

Hawkeye Ranch, Redwood Valley (Mendocino);

Dogali Vineyard, Redwood Valley (Mendocino);

Lolonis Vineyard, Redwood Valley (Mendocino)

Grenache

Hannah Nicole Vineyard, San Francisco Bay

Syrah

Kimberly Vineyard, Sonoma Valley

