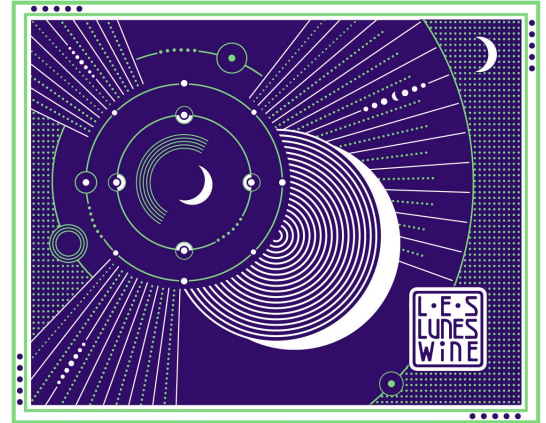


Les Lunes 'Zinfandel' 2021

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

Producer Summary (basic history): Les Lunes represents the 'vigneron' project of Diego Roig and Shaunt Oungoulia 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: 100% Zinfandel

Viticulture & Farming Practices: Organic with some biodynamic practices

Vintage Notes: Shaunt writes of 2021: "drought, low yields and quick ripening made for a fast vintage of wines that were crunchy and fresh. We tend to pick earlier to preserve acidity and avoid too high of alcohol in hot years, so the wines are a bit primary and lighter because we don't want to extract under ripe tannins."

Vineyards:

Venturi Vineyard in Mendocino planted between 1944-48. Gravelly loam with fist sized alluvial deposits.
Lolonis Vineyard in Redwood Valley 120 acres established in 1920. Mostly dry farmed, organic since the 1950's

Vinification: whole cluster, slowly foot crushed over a period of weeks in polyethylene harvest bins with daily punch downs and a single pump over halfway through maceration. Pressed after 30 days maceration into 225L French oak barrels and 300 gallon vertical polypropylene Flex tanks for 10 months of aging. 18 ppm sulfite added at bottling.

Production: 242 cases

Tasting Notes: Picked at moderate alcohol potentials, a bright acidity and freshness carries the mouthfeel while brambly red-fruit characterizes the delicate and balanced nose. Barral's method of low and slow whole-cluster ferments is a game changer, getting the Zinfandel out of the blousy bombshell section and placing it right beside Pinot Noir and the more deft renditions of Carignane. This is a total must for the Zinfandel skeptics and a refreshing surprise for the fans



Fun Fact: During his formative years, Diego cut his teeth working with the great Southern French master Leon Barrál, studying the finer points of his approach to slowly build ferments to achieve elegance with rugged grapes in toastier climates. Applied to Californian Zinfandel, Barral's method of low and slow whole-cluster ferments is a game changer, getting the Zinfandel out of the blousy bombshell section and placing it right beside Pinot Noir and the more deft renditions of Carignane. This is a total must for the Zinfandel skeptics and a refreshing surprise for the fans

Venturi Vineyard spans 40 acres steeped in the history of Italo-American migration in the tumultuous time between the World Wars. Larry, a mentor to Diego and Shaunt, started growing grapes as a side hustle with his wife shortly after they were married in the 1960's. Their weekend passion grew until they decided to go full-time, buying the vineyard planted by his grandfather in 1948. The vineyard was formed by alluvial flows leaving fist sized stones and is typified by deep gravelly loam soils with shale, quartz and sandstone. Low pH and good drainage with low organic matter.

The 120 acre Lolonis Vineyard was established in the 1920's by Greek immigrants Tyrfon and Eugenia. Tyrfon had wanted to settle somewhere that reminded him of his home of Vlacherna in Arcadia and after searching California discovered Redwood Valley. The vineyard is mostly dry-farmed and has been organic since the 1950's.

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