

# Les Lunes 'Barra Vineyard Chardonnay' 2019

**Producer** - Diego Roig & Shaunt Oungouliau -  
Les Lunes/ Populis

**Provenance:** Redwood Valley AVA, Northern  
California

**Farming:** 40 acres + purchased fruit. Always  
organic, usually older vines.

**Grape(s):** 100% Chardonnay

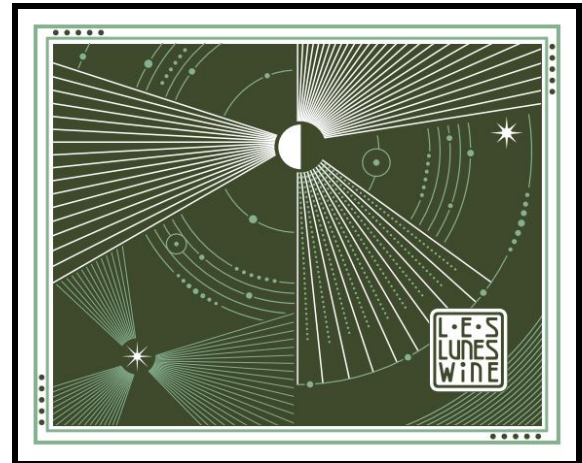
**Vineyard(s):** Barra Vineyard in Redwood Valley,  
picked early.

**Vintage:** Shaunt likens the '19 vintage to the great  
vintages of the 80's and 90's with an even, slow  
year with average rainfall, lower alcohols and  
acidity but great yields. "Didn't seem like it had  
depth at the beginning" Shaunt says "but by  
bottling they were elegant and came around to be some of my favorite wines "

**Fermentation:** Whole cluster pressed, settled and fermented in barrel. Racked to flextank  
after fermentation for aging through the spring.

**Fining/ Filtration:** none.

**Sulfite:** 10 ppm added just before bottling.



## **The Producer:**

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. Les Lunes represents about one third of their 4,000 case output and with each successive harvest they inch closer to their goal of working exclusively with grapes they farm themselves. The cellar craft is gentle, patience is the primary tool used to get the best out of the bottle. These are wines that speak to yesteryear's dreamy Cali vibe, capturing the golden hue of 1970's Californian viticulture. Soooooo....time travel wine?

## **The Vineyard**

The Chardonnay comes from Barra vineyard in Mendocino, the same source as 'Wabi Sabi White' planted in 1972 and certified organic. Diego and Shaunt first found their way to Barra Vineyard while searching for Chardonnay to fill out the 'Wabi Sabi White.' The historic vineyard is located on the benchlands at the headwaters between the Russian River Valley and Redwood Valley. From the outset the farming eschewed the

application of any agricultural chemical aids, as Shaunt says ‘organic before it was a thing.’ Although Barra Vineyard bottles some of its own wine, most is sold as bulk wine. When they asked after what parcel produced the most exciting wine, they were directed to the block of Chardonnay vines planted in 1972. 2017 was the first vintage they worked with this vineyard and, as with most varietals, they tend to pick a little earlier than most of their peers.

### **The Cellar**

The hand harvested whole clusters are pressed, settled for a day and spontaneously fermented in 5-7 year old barrels. As with most Chardonnay, the barrel question is given a central focus: Diego and Shaunt taste constantly and rack out of barrel if the vessel starts stealing the microphone. They pay extra attention even while pressure washing the barrels knowing that too rough a scour could reactivate the oakyness the barrels had in youth. The wine is racked out of barrel and away from gross lees in November and into flextank for aging until spring. The wine is bottled with 10 ppm added sulfite without fining or filtration.

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