

Les Lunes 'Cabernet Sauvignon-Merlot' 2017

Producer - Diego Roig & Shaunt Oungouljian -
Les Lunes/ Populis

Provenance: Los Carneros AVA

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

Grape(s): 50/50 blend of Cabernet Sauvignon and Merlot

Vineyard(s): Two vineyards in the cooler Los Carneros AVA in shallow Wright series loamy soils that Cabernet and Merlot thrive in.

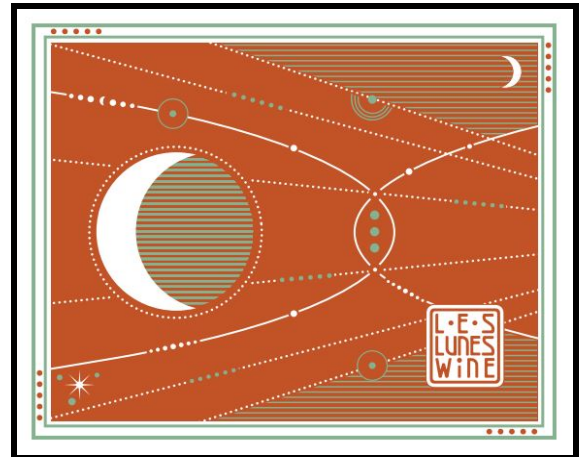
Vintage: long, cool vintage with harvest taking place 2-3 weeks later than normal resulting in lower alcohol, high acid wines with great ripeness to balance. Really prolific vintage for Carignane allowing Diego and Shaunt to experiment more freely.

Fermentation: Hand harvested bunches were destemmed, foot crushed and fermented spontaneously two weeks in polyethylene flex tank with daily punch downs. Aged for a year in neutral barrel, blended and aged for another year in barrel. Bottled and then aged for one more year before release.

Fining/ Filtration: none.

Sulfite: none added.

Misc: They've been producing this wine since their first vintage in 2014 and farming the vineyard since 2015. The focus of this wine is to make an old school 'golden era' Californian Bordelaise wine.



The Producer:

Les Lunes represents the 'vigneron' project of Diego Roig and Shaunt Oungouljian 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 fruit for this wine is sourced from two complementary vineyards: the Merlot is from a 2.5 acre plot planted in the 90's and a 1.5 acre Cabernet Sauvignon plot from the 80's. Both are situated in the Los Carneros AVA which, though famed more for Chardonnay and Pinot Noir thanks to the cooler climate Shaunt says "it's super well suited to Bordeaux varieties with the heavy clay soils and cold/windy conditions. It really lets us do a super old-school style Bordeaux blend." Diego and Shaunt have been responsible for the farming at both sites since 2015 and are slowly transitioning the vineyard to dry farming.

The Cellar

Hand harvested bunches were destemmed, foot crushed and fermented spontaneously for about two weeks in polyethylene flex tank with once daily punch downs. The two varieties were fermented separately and pressed once the wine went dry. Aiming for 'more than just a glou glou style' the Les Lunes reds are aged for three years knowing that most wine is drunk quickly after release. After press the base wines go into barrel where they spend a year tucked away in the back part of the cellar where it stays at an even 50 degrees to undergo slow malolactic conversion and finishing up any lingering alcoholic fermentation and natural clarification. The following Fall, the base wines are blended together and barrelled down again to go into the second winter super clean. The following Spring the wine starts to show 'great focus and resolution' in Shaunt's words as well as the dawning of tertiary characteristics. After a year in bottle the wine is released. No added sulfite.

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