

Les Lunes 'Arnold's Block Carignane' 2017

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

Provenance: Northern California

Farming: 30 acres + 10 acres contract
farming. Always organic, usually older vines.

Grape(s): 100% Carignane

Vineyard(s): Arnold Block at Poor Ranch in
Hopland, Mendocino. Dry-farmed vines
planted in 1940 into gravelly loam.

Vintage: Shaunt describes the 2017 vintage:
"all wines but especially whites were focused
on a brilliant uplifting quality." The vintage was
set to be fairly standard until a freak heat wave
over labor day weekend upended all

expectations. Diego and Shaunt started picking before the sugars had a chance to spike.

Fermentation: whole cluster, slowly foot crushed over a period of weeks in polyethylene flex
tanks. Pressed after 20-25 days into barrel for 18 months of aging.

Fining/ Filtration: none.

Sulfite: 22ppm added in the Spring of 2018



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

Arnold block is a historic vineyard in Hopland owned by the Arnold family who are members of the Hopland Band of the Pomo Nation. Sandwiched between a few parcels on the Poor Ranch, the vines were planted in the 1940's and the Poor family has been helping with the farming ever since. This is one of the last vineyards owned by an

indigenous group. Deep, well-drained soils of Pinole gravelly loam are perfect for dry farming. The site lends itself to long lived wines.

The Cellar

Drawing on Diego's experience with Carignan master Leon Barral in the Languedoc, the hand harvested, whole clusters are picked at more advanced maturity and incompletely foot crushed a little bit more every day. This results in a slow fermentation and maceration with very low extraction, Shaunt describes it as more 'infusion rather than extraction.' After 2 to 2.5 weeks the solids start to reabsorb some of the tannins and at 20-25 days they'll press.

The base wines are racked before the successive harvest so they go into the second winter really clean. The wine is 'wound up real tight' as the ferment finishes and it isn't until the second winter in barrel that the fruit starts to reemerge. Because this ferment was a little sluggish, the wine picked up a hint of VA towards the end. Because of this they added 22 ppm sulfite in the Spring of 2018.

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