

## Les Lunes 'Brueske Vineyard Pinot Noir' 2019

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

**Provenance:** Los Carneros AVA

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

**Grape(s):** 100% Pinot Noir

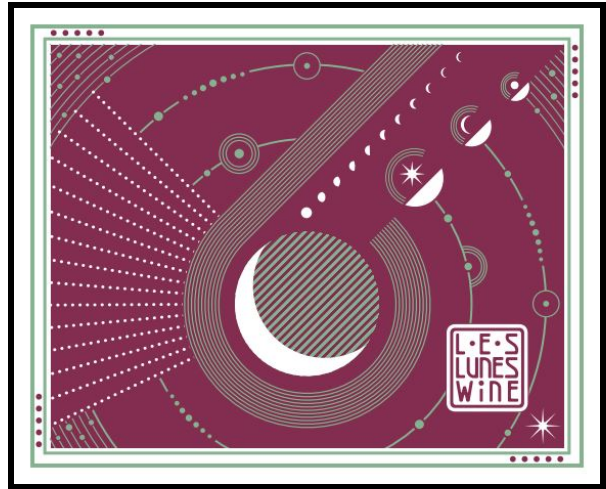
**Vineyard(s):** A 1 acre, wooded vineyard in the Los Carneros AVA

**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:** Bunches were hand destemmed into flextank for 12-14 days of maceration before pressing to neutral barrel for aging.

**Fining/ Filtration:** none.

**Sulfite:** 15ppm added just before bottling.



### **The Producer:**

Les Lunes represents the 'vigneron' project of Diego Roig and Shaunt Oungoulian 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**

Grapegrower Wally Brueske cares for a dainty 1 acre plot of Pinot Noir in Sonoma's Los Carneros AVA while making essential oils from the rosehip, tea tree, lavender and rosemary that grow along and between the vines. Wally used to sell to Banshee but as they've expanded they lost interest in a little grower like Wally. Through a friend that

manages vineyard relations for Banshee, Diego and Shaunt encountered Wally and his micro vineyard. They were charmed by the spot and now buy all the Pinot he grows.

The wooded site is flat and composed of alluvial soils with heavy clays peppered with botanicals for Wally's essential oils. The surrounding trees help shield the plot from California's brutal rays and so they can keep the fruit on the vine longer without sugar levels getting out of control. Wet, cold and picked quite early resulting in a rare Sonoma Pinot at a mere 12% ABV.

Over the last two years Shaunt and Diego have worked with Wally to dial in pruning and canopy management as well as getting him to focus more on preventative, proactive spraying than reactive spraying.

### **The Cellar**

A crux of the Les Lunes/ Populis cellar model is a deep interest in collecting data, in studying their wines in great detail across their path from crush to cork. It is in this spirit that Diego and Shaunt decided to split 2017's harvest. One part was fermented whole cluster and the other destemmed in an effort to understand the vineyard's voice more clearly and get a hold on the technique. What they learned is that they greatly preferred the destemmed lots and so now they ferment only hand destemmed berries in flex tank with 12-14 days of maceration before pressing into neutral French oak for aging. The wine was assembled and dosed with 15 ppm added sulfite "just to get it through bottling" so that the wine that reaches the market more closely resembles the vibrant wine they taste out of barrel.

**For more email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)**

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