

Populis 'Wabi Sabi White' 2018

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

Provenance: Northern California

Farming: organic

Grape(s):

35% Chardonnay - Barra Vineyard, Redwood AVA Mendocino

30% Chenin Blanc - DeAnda Vineyard, Redwood AVA,
Mendocino

25% Sauvignon Blanc - Venturi Vineyard, Mendocino County

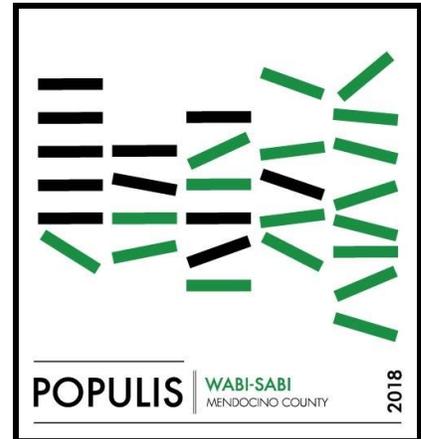
10% French Colombard - Inland Vineyard, Redwood AVA,
Mendocino

Fermentation/ Aging: spontaneous fermentation in flex tank with a small proportion in neutral French oak barrel. Natural malolactic completed. Aged in flex tank on the lees for 6 months.

Fining/ Filtration: none. After pressing, the juice is settled overnight and racked away from the grape solids for fermentation.

Sulfite: 15 ppm added during fermentation only to the Chenin Blanc so the assembled wine has about 4.5 ppm

Misc: 'Wabi Sabi' is a zen philosophy rooted around the beauty of piecemeal imperfection mostly associated with a highly distinctive pottery style.



The Producer:

Grape magicians Diego Roig and Shaunt Oungouliau represent a middle way between highly sophisticated cellar craft and unmussed vitality. Their ambition is to produce transportive wines, drawing well-deep scientific comprehension and experience in the service of preserving that which is most special about a particular place and season. They make about 4,000 cases of wine across their two labels: the more stately Les Lunes wines of bygone American flair and the democratized Populis wines. Representing about 2/3rds of their total production, Populis is their label dedicated to easy drinking and affordability.

The Vineyard

The Sauvignon Blanc comes from Venturi Vineyard in Mendocino spanning 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. 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.

In the 1950's, the family's heirloom vineyard was cut in two by the creation of highway 101. On the east side the Sauvignon Blanc grows alongside Grenache Noir, Sangiovese and Merlot in

deep Pinole Gravelly Loam offering an ideal balance of drainage and water retention. Perfect for organic viticulture without irrigation. The fruit for this wine is sourced from two adjacent blocks. One is minimally higher elevation on more of a slope and tends to ripen a little sooner. The two parcels are nevertheless harvested simultaneously specifically to get a mix of slightly underripe and slightly overripe fruit to add depth to the wine. Mostly East facing which helps to mitigate the sun allowing Diego and Shaunt to make the kinds of lower ABV wines they favor.

The Chardonnay comes from Barra vineyard in Mendocino, the same source as the Les Lunes Chardonnay, planted in 1972 and certified organic. They tend to pick Chardonnay earlier than most of their peers so the stylistic gulf between the Sauvignon Blanc and Chardonnay are not as wide as one might imagine.

The Chenin and French Colombard come from adjacent vineyards also located in Redwood Valley, Mendocino. The Chenin is from a plot originally planted to Carignan in 1948 but instead of being entirely ripped up, Chenin was grafted onto the trunks of the original Carignan vines in 1962 so in the soil there's St. George rootstock, Carignan trunk and Chenin blanc cordons and upwards. The Colombard comes from the vineyard next door, also planted in the 1940's, certified organic and dry farmed.

The Cellar

The 'Wabi Sabi White' was inspired by the blended whites of Cheverny. For their whites, Diego and Shaunt follow a predictable strategy: the wine is whole cluster pressed roughly through a bladder press in order to draw out phenolics and texture. The juice is filled into flex tank (polyethylene) leaving headroom to account for vigorous fermentation. The proportion missing from the top is fermented separately in barrel and blended back into tank as the wine goes dry. The Sauvignon Blanc, Chardonnay and Colombard were all vinified without any added sulfite but the Chenin needed about 10-15 ppm because the malolactic conversion was outpacing the alcoholic fermentation, a circumstance they've noticed can very easily lead to problems with reduction. All the base wines were assembled in the spring after malolactic conversion was completed and bottled shortly after without fining or filtration.

For more email info@OlmsteadWine.com

**OLMSTEAD
WINE CO.**