

## **Les Lunes 'Cosmic' 2019**

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

**Provenance:** Sonoma County

**Farming:** Organic

**Grape(s):** Predominantly Merlot and Cabernet Sauvignon with a smaller portion of Cabernet Franc

**Vineyard(s):** Shaunt describes the '19 Cosmic as 'more of a county wide blend' from vineyards they farm in Sonoma.

**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:** Hand destemmed lots are fermented in Flex tank and pressed between 4-14 days. Aged in a mix of Flex tank and neutral barrel for 8 months before blending, bottled a month later.

**Fining/ Filtration:** none.

**Sulfite:** 15-20 ppm added at assemblage in June for July 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 Vineyards**

The Cabernet Sauvignon is sourced from two vineyards in Sonoma. The first is a 1.5 acre Cabernet Sauvignon plot planted in the 80's at Millen Vineyard. Although situated in the Los Carneros AVA which, 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.” The second vineyard is in Glen Ellen near Kenwood with deep, loamy, silty soils and a similar climate. The vines are similarly aged but the vineyard, farmed by them since 2018, is troubled by a viral disease that keeps the grapes from getting the kind of phenolic depth people expect from typical Californian Cabernet Sauvignon but makes it perfect for the Cosmic blend

The Cabernet Franc is from Masssie Vineyard in the Sierra foothills. The 2 acre vineyard was recently purchased by a friend of theirs and in exchange for slick pricing on grapes they've been helping with the farming using plant teas and spraying milk (super old school!).

The Merlot comes from Black Vineyard in Coombsville, Napa that Les Lunes has farmed since 2017. They heard about the site from a vineyard manager friend of theirs and were excited for the possibility to work a historic vineyard in Napa. The vines were planted in the 70's and 80's into a thin, volcanic soil punctuated with boulders to the point where they can't even drive a tractor through all of the rows.

### **The Cellar**

Hand harvested bunches are manually destemmed using a Jura-style perforated wooden frame. This technique is much gentler on the berries than a mechanical crusher/destemmer, leaving most of the grapes unbroken. Fermented in Flextank with a small amount in barrel, not so much for character but for capacity reasons. The varieties are all processed separately and for 'Cosmic' they are pressed on the early side anywhere from 4 to 14 days. Aged in a mix of Flextank and a small proportion in neutral barrel for 8 months, blended in the spring with 15-20 ppm added sulfite and bottled a month later without finning, filtration. Although the 2018 pilot release of 'Cosmic' had a much higher proportion of Cabernet Franc, they greatly increased the quantity of the blend from 125 cases to 615 cases and the Cabernet Franc vineyard is quite small so it could only account for a limited portion of the overall blend.

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