

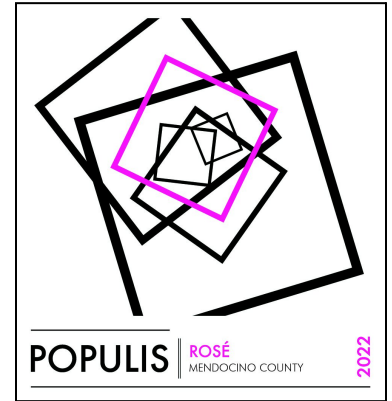


## Populis Rosé 2022

**Who:** Diego Roig & Shaunt Oungouliau

**Producer Summary (basic history):** Diego Roig and Shaunt Oungouliau make about 4,000 cases of wine across their two labels: the more stately Les Lunes wines from vineyards they farm and the democratized Populis wines made from purchased fruit. Representing about 2/3rds of their total production, Populis is their label dedicated to easy drinking and affordability.

**Where:** Orinda, California



**Varietals:** Zinfandel (70%), Pinot gris (15%), Chardonnay (10%), Orange Muscat (5%)

**Viticulture & Farming Practices:** Organic with some biodynamic practices

**Vintage Notes:** The Spring of 2022 came early and warm, only to be followed by a cold snap. The result was that early budding plants matured very quickly and that late budding plants ripened quite late. “Overall, this ended up to be great,” Shaunt writes, “the whites being crisp and fresh (picking early) and the reds had a chance to get nice and ripe phenologically without too much alcohol and keeping their acidity.”

**Vineyards:** 5 vineyards across Mendocino, Clarksburg and Lodi

**Vinification:** Zinfandel and Pinot Gris were roughly whole cluster pressed to draw out phenolics. Settled overnight then racked into steel tanks for spontaneous fermentation. Racked to 300L FlexTanks for aging. The Chardonnay and Orange Muscat were destemmed and skin-fermented for 10 days.

**Production:** 498 cases

**Tasting Notes:** Freshness defines this dry-style rosé, while the full malo-lactic fermentation balances this freshness with an unctuous mouthfeel and length. The Zinfandel contributes lightness, mid-palate and loads of stone fruit. The Pinot gris brings added fruit character and the Chardonnay adds a savory and structured foundation to the wine. And finally, the Muscat elevates the aromas and palate with its aromatic character.

**Fun Fact:** After years of working in Shaunts’ parents’ basement, Les Lunes was able to acquire its own dedicated warehouse winery just before the onset of harvest in 2022. “We only got in a few weeks before grapes were coming,” Shaunt writes, “stuff was a bit MacGyvered.” Having a single, dedicated commercial space rather than splitting their time between a retrofitted residential facility and a rented space in a larger winery is crucial: “We’re way less constricted logistically, so we have a lot more time to focus on the wines than dealing with trucking and all that.”



**Blend sourcing by vineyard:**

**Zinfandel**

Dogali Vineyard, Redwood Valley (Mendocino)

Hawkeye Ranch, Redwood Valley (Mendocino)

**Pinot Gris**

Heringer Estate, Clarksburg

**Chardonnay**

Lolonis Vineyard, Redwood Valley (Mendocino)

**Orange Muscat**

Hartwick Vineyard, Mokelumne River (Lodi)

