

Populis 'Sauvignon Blanc' 2019

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

Provenance: Northern California

Farming: Organic, dry-farmed

Grape(s): 100% old vine Sauvignon Blanc

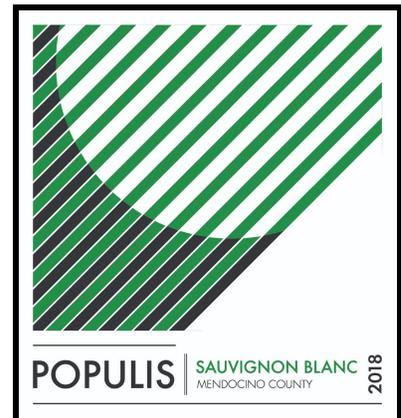
Vineyard: Vines planted at Venturi Vineyard in Mendocino between 1944-48. Gravelly loam with fist sized alluvial deposits.

Vintage: 2019 saw a wet winter and spring but yields were good and the wines produced hit a nice sweet spot of lower alcohol and very slightly lower acidity. A real boon for the Populis style!

Fermentation: Roughly whole cluster pressed to draw out phenolics. Settled overnight then racked into flex tank with about 10% in barrel to account for headroom in the tank during fermentation. Aged in flex tank until after malolactic conversion.

Fining/ Filtration: none.

Sulfite: 15 ppm added at blending a month before bottling



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

Venturi Vineyard spans 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 in 1948. 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 soil 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. A third of the grapes come from a minimally higher elevation, sloping parcel that tends to ripen a little sooner. The remainder comes from the lower parcel that gives the wine it's freshness and green character. The two parcels are 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 Cellar

Whole bunches are roughly bladder pressed in order to pull firmer phenolics. The wine is spontaneously fermented without temperature control with one third in wood and the remainder in flex tank (polyethylene). During aging the wine is tasted often and topped up every other week to maintain freshness. A month before bottling the tanks are assembled and allowed to settle with another with an addition of 15ppm sulfite, final transfer the night before to ensure clarity in the finished wine.

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