



2018 Lolonis Vineyard
Redwood Valley
Valdiguie

AROMA

black pepper, redcurrant, unsweetened cocoa powder

FLAVOR

blueberry pie, liqueur de violette, graphite

FOOD PAIRINGS

lacquered BBQ ribs, tandoori chicken, jumbalaya

VINIFICATION

4.2 tons hand-harvested and sorted on October 10. 50% destemmed, foot-tread, and pumped over once daily; 50% fermented whole-cluster with partial carbonic maceration and no cap management for the first 8 days of a 14-day fermentation in T-bins. Aged in neutral oak for 8 months before being bottled unfined.

SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in California. This Valdiguie, a heritage varietal also known as Napa Gamay, comes from the "young vine" block, still 40-60 years old. The vines are head-trained and dry-farmed organically on red clay soils strewn with fist-sized rocks. An extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is now overseen by the capable Athan and Denise Poulos, cousins to the original Lolonis family.

NOTES

This variety, especially in this vineyard, has presented a long list of challenges, ranging from the absence of a clear benchmark against which to measure our wine, to a northerly climate that is arguably too cold to consistently ripen the fruit. We began making wine here in 2013 from the oldest blocks (planted in the early 1940s) but soon learned that part of the vineyard, which has been farmed organically since inception, was hindered by severe virus. Ripening was slowed as a result and the early wines we made here lacked the concentration we were looking for. Flash forward five years. We moved blocks to a "younger," more vigorous area planted in the 1960s. We green-harvested our rows, bringing the crop size into balance, and at last got the fruit fully ripe. We refined our winemaking approach too, opting for a lower % of whole cluster with more punchdowns—think: more like Syrah than Beaujolais. The resulting 2018 Valdiguie is the most characterful, dark, delicious version of the wine we've made to date.

DETAILS

Vineyards: Lolonis	Total acidity: 7.0 g/l
Appellations: Redwood Valley	Residual sugar: 0.1 g/l
County: Mendocino	Alcohol: 13.4%
Winemaker: Drew Huffine	Yield: 3 T/acre
Production: 233 cases	Clones: Mother Clone
Anticipated maturity: 2020-2026	Harvest date: 10/10/2018
pH: 3.29	Bottling date: 7/24/2019
Brix: 22.6°	

