

**Vintage**  
2025



## Sauvignon Blanc

Lolonis Vineyard, Redwood Valley

### AROMA

jasmine, smarties, lime zest

### FLAVOR

kumquat, chalk, honeysuckle

### FOOD PAIRINGS

samosas, tomato bisque, shrimp ceviche

### VINIFICATION

1.3 tons of miniturized clusters were hand-harvested on Sept 9<sup>th</sup>. Fruit was gently crushed and whole-cluster pressed into a mix of cigar-shaped barrels, neutral puncheons, and stainless steel drums. The wine was aged on the lees with no stirring for 6-months and bottled unfinned/unfiltered.

### SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in California. The Sauvignon Blanc + Sémillon vines were planted in 1942, and the Wente Chardonnay in the early 70s. The vines are dry-farmed on red clay soils strewn with fist-sized rocks at 800-900 ft elevation. Extreme diurnal shift necessitates longer hang times (and a steady temperament). Vineyard is overseen by Denise & Athan Poulos + their star viticulturalist Scott Knippelmeir.

### NOTES

The 85+ year old SB vines at Lolonis had been in steady decline. The Certified Organic farming while attractive, opened the door to all manner of pest and virus. The declining yields illustrated the point—something had to change. In 2022, they brought in Scott Knippelmeir—a renown, Jedi-like Vit guy. Scott cut off all the kicker canes and dead wood. He amended the depleted soil. He repositioned the trellising. And almost immediately, the old vines responded. In 2025 we saw the return of vigorous canopies and got the healthiest looking fruit set since 2018. All the extra leaves and longer shoots produced more photosynthesis. And that gave us more developed phenolics and flavors in the fruit. You can feel it in the wine—it is once again electric, powerful, and sharp.

## DETAILS

### Vineyard

Lolonis

### Appellation

Redwood Valley

### County

Mendocino

### Winemaker

Drew Huffine

### Production

TBD cases

### Anticipated maturity

TBD

### Harvest dates

9/9/25

### Bottling dates

2/9/26

### Yield

1 T/acre

### Clones

SB1 ala Château d'Yquem

### Alcohol

13.0%

### pH

3.19

### Brix

21.3°

### Total acidity

6.7 g/l

### Residual sugar

0.2 g/l