

## Vintage 2025



## Valdiguié Lolonis Vineyard, Redwood Valley

### AROMA

black raspberry, violet, salted plum

### FLAVOR

berry bramble, preserved cherries, green peppercorn

### FOOD PAIRINGS

steak au Poivre, pulled pork sandwich, bratwurst + mustard

### VINIFICATION

3.6 T of Valdiguié were hand-harvested and table sorted on Sept 22nd. The fruit was fermented in a sealed tank using 100% whole clusters. The ferment lasted 11-days. Wine was pressed before dryness into neutral oak barrels, where malolactic fermentation completed. Aged for 5-months in barrel and bottled unfiltered/unfiltered.

### SITE

Some of the oldest *Vitis vinifera* plantings in California live on this polyculture ranch. Our block of Valdiguié, selected for vigor, is 35+ years old. The vines are head-trained and dry-farmed on stony, red clay soils. At 900 ft elevation, the ranch sees an extreme diurnal shift requiring longer hang times and a steady temperament. Growers Athan & Denise Poulos, and their viticulturist Scott Knippelmeir, are up to the task.

### NOTES

“Discovering” Lolonis in 2015 remains one of the most meaningful moments in our winery’s 20-year history. It’s not every day you stumble upon the oldest Sauvignon Blanc planting in North America—established in 1942, three years before Robert Mondavi planted To Kalon. Along with that historic block, we uncovered a trove of fascinating old-vine material, all farmed Certified Organic since inception. Over the past 15 years, we’ve sourced Sauvignon Blanc, Sémillon, Chardonnay, Carignan, and Valdiguié from the ranch. The most challenging has been a small, virus-ridden block of Valdiguié — still affectionately called “Napa Gamay” by the ranch manager. Decades of ultra-organic farming invited virus pressure and limited sugar accumulation, yielding wines naturally in the 11–12% range. In 2023, we brought in viticulturist Scott Knippelmeir to restore vitality. Through pruning, replanting, cover crops, and targeted fertigation, the vines rebounded. By 2024, ripeness returned. The cooler 2025 vintage followed beautifully. Fermented 100% carbonic and moved early to barrel, the wine is bone-dry, vibrant, and eminently chillable — more Moulin-à-Vent than Nouveau.

## DETAILS

### Vineyard

Lolonis

### Appellation

Redwood Valley

### County

Mendocino

### Winemaker

Drew Huffine

### Production

TBD cases

### Anticipated maturity

2027-2032

### Harvest dates

9/22/25

### Bottling dates

2/9/2026

### Yield

2 T/acre

### Clones

Motherclone

### Alcohol

12.2%

### pH

3.40

### Brix

21.5°

### Total acidity

5.83 g/l

### Residual sugar

0.2 g/l