

Vintage 2024



Valdiguie

Lolonis Vineyard, Redwood Valley

AROMA

boysenberry, red licorice, lilac

FLAVOR

mulberry, cracked seed, sage

FOOD PAIRINGS

eggplant parm, holiday birds, rabbit w/ mustard sauce

VINIFICATION

2 tons of Valdiguie were hand-harvest and table sorted on Sept 10th. The fruit was gently crushed under foot and fermented 100% whole cluster in a sealed tank. The carbonic ferment lasted 21-days. Pressed before dryness into neutral oak barrels where malolactic fermentation completed. Wine spent 5-months in neutral oak barrels. Bottled unfinned/unfiltered.

SITE

Some of the oldest Vitis vinifera plantings in California live on this polyculture ranch. Our block of Valdiguie, selected for vigor, is 35+ years old. The vines are head-trained and dry-farmed organically 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

On the eastern side of the Lolonis Vineyard, there's a whacky block co-planted with Semillon and Valdiguie. We've been tussling with that Valdiguie since 2013 (just tasted from magnum, at 11.3% it was delish). Each year we have made some adjustments in the vineyard with the goal of achieving slightly more developed flavors in the wine. But the vineyard has clearly been struggling with virus and pests—the tradeoff to farming an old vineyard Certified Organic! In 2023 local star viticulturist Scott Knippelmeir was brought on to improve the health of the vineyard. He immediately set about cutting out large sections of dead wood and declining vines. He laid down heavy amount of cover crops. He plowed the cover and created a nice hummus over the sun bleached topsoil. He later fertigated the vines. And Voila! The vines responded. We got a very nice looking crop in 2024 that for the first time since 2019, got fully ripe. We picked at just above 23 brix (!), gently extracted the wine, and went to barrel sweet to keep the wine fresh and juicy. The end result so pleased us—a bone dry, chillable red that reminds us of a serious Bo-Jo, like Diochon Moulin-à-Vent.

DETAILS

Vineyard

Lolonis

Appellation

Redwood Valley

County

Mendocino

Winemaker

Drew Huffine

Production

100 cases

Anticipated maturity

2025-2029

Harvest dates

9/10/24

Bottling dates

3/10/2025

Yield

2 T/acre

Clones

Motherclone

Alcohol

12.8%

pH

3.26

Brix

23.2°

Total acidity

6.6 g/l

Residual sugar

0.3 g/l