

Vintage 2025



Old Vine White

Lolonis Vineyard, Redwood Valley

AROMA

Peat, yellow plum, Makrut lime

FLAVOR

nectarine pit, Jazz apple, Peony tea

FOOD PAIRINGS

smoked whitefish, Sole meunière, pesto

VINIFICATION

.94 T Sauvignon Blanc + .48 T Chardonnay + .51 T Sémillon hand-harvested on Sept 5th. All three varieties were gently crushed, pressed, and co-fermented on wild yeasts in a mix of neutral puncheon and barrel. The wine completed a spontaneous malolactic fermentation and was racked to steel for 1-month. 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

A cousin to the Lolonis family, Denise Poulos grew up on the storied Lolonis ranch, spending summers in the reservoir and winters by the family hearth. When the property came up for sale, she and her husband Athan seized the opportunity. This polyculture ranch in Mendocino's reclusive Redwood Valley had quietly sidestepped the industrial farming wave that followed UC Davis influence. Instead, they held to the old way: no herbicides, no fungicides, no pesticides, no irrigation. The site is remarkable, with Carignan, Valdiguié, Sémillon dating to the early 1940s, and the oldest Sauvignon Blanc in North America (circa 1942). Together with their Jedi-like viticulturalist Scott Knippelmeir, the Pouloses have carefully restored this pre-Prohibition vineyard. Dead wood and excess canes were removed, soils replenished, and trellising reset. The response was immediate. By 2025, the vines showed renewed vigor—larger canopies, healthier fruit set, and a return to balance not seen since 2018. Increased leaf area drove photosynthesis, resulting in deeper phenolic development and more expressive fruit. You can feel it in the wine: electric, structured, and alive once again.

DETAILS

Vineyard
Lolonis Vineyard

Appellation
Redwood Valley

County
Mendocino

Winemaker
Drew Huffine

Production
97 cases

Anticipated maturity
2028-2030+

Harvest dates
9/5/25

Bottling dates
2/10/26

First Bottling
2018

Yield
1 T/acre

Clones
SB1 ala Château d'Yquem

Alcohol
13.3%

pH
3.15

Brix
21.4°

Total acidity
7.0 g/l

Residual sugar
0.4 g/l

Farming Methods
Certified Organic