



1215 Wine Bar & Coffee Lab

Les Lunes, "Searby Vineyard" Macerated Chardonnay 2022

Varietal:

Chardonnay

Region:

Sonoma Coast, California

Farming:

Practicing Organic

Soil Type:

Sandy Loam

Fermentation:

Stainless Steel, Flextank

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

2/5

ABOUT THE WINE

The dynamic duo of Shaunt Oungoulain and Diego Roig of both Les Lunes Wine and Populis are on a mission to make wines that pay respect to the great wines of California's past. For them this starts in their carefully selected vineyard sites that they tend themselves organically and carries into the winery, which happens to have started in the basement of Shaunt's parents house (California ain't cheap, folks!). In the winery nothing is added but just a touch of sulfur at bottling, and only if needed. For them, the heavy lifting is in the vineyard though, as they view all the work that they put into growing the best quality and healthiest vines is what allows them to relax their hand in the winery. They let the grapes be the star of the show! Their wines evoke some of the best of both old school and contemporary craft producers in California, with a healthy balance of earth and fruit on the palate and a harmony of both approachability and complexity and this skin-contact Chardonnay is a stunning example of their craftsmanship and ingenuity.

"We jumped at the opportunity to lease and farm the historic Searby Vineyard in 2022. These 40 year old organic, dry-farmed, Chardonnay vines offer a ton of potential. It is a historically significant site with a (still working) drainage system built by the WPA during the great depression. Second growth redwoods line this coastal vineyard and its incredibly cool climate lends wines of amazing depth and freshness. We strive for a style that is powerful, yet refreshing and drinkable and certainly never oaky or buttery." Shaunt and Diego, owners and winemakers

Skin-contact (or macerated) Chardonnay is quite a rare concept, and while it would have been easy to make a straight forward Cali style Chard with all their grapes, they chose to make an unconventional wine that's so intriguing and exciting on the palate that you don't see every day. We're glad they did because they're showing that the boundaries of craft can be pushed without sacrificing quality.

Rich and inviting with flavors of apricot, peach, with a textured minerally finish.

