

# populis

## Populis Reversée 2015 Carignane | Mendocino County

### Overview:

Populis is the love child of Diego Roig, Sam Baron and Shaunt Oungouliau. Populis was born from the desire to make lighthearted, naturally made, extremely drinkable wines from exciting vineyard sites throughout California. We partner with farmers who grow organically, many of whom dry farm historic, old vine vineyards.

**Varieties:** Carignane (100%)

**Production:** 330 cases

**Vineyards:** Venturi and Sho-Ka-Wah, Mendocino County AVA

### Soils:

Located just outside of Ukiah, on predominantly Pinole gravelly loam soils, these two beautifully farmed vineyards contain a mixture of sandstone, shale and quartz. Deep and well drained, these soils were formed from ancient alluvial flows. Highly deficient in organic matter, the moderately acidic soil pH allows for optimal nutrient uptake to allow the vines to thrive. Pinole soils are some of the most sought after soil types in Mendocino County.

### Farming:

Larry Venturi is a 3rd generation farmer tending to vines planted on his family's historic site in Calpella (Ukiah), in Mendocino County. John and Susan Poor are fourth generation homesteaders who specialize in meticulously farming all of their old vine vineyards. Planted in the late 1940's, these nearly 70 year-old vineyards provide fantastic expressions of Carignane. The vines are head trained and have been dry farmed since inception. All farming is organic.

### Vinification:

2/3 of the weight of grapes harvested were put into tanks as whole clusters. The remaining 1/3 of the grapes were directly pressed and the rosé juice was co-fermented with the whole clusters in order to reduce the skin to juice ratio. The wine was pressed after 12 days of primary fermentation and malo-lactic occurred naturally while aging in neutral 60 gallon French oak barrels.

### Tasting Notes:

This wine is a quintessential *bistro* wine, with loads of bright and juicy red fruit on the nose and mouth. Plenty of acid on the attack and a nice bite of tannin on the finish keeps this wine taut and oh-so drinkable. A lighter style that is delicious with lighter meats and vegetables, or straight out of the bottle.

### Chemistry:

Alcohol by Volume: 13.49%

Titrateable Acidity (g Tartaric/L): 7.8

pH: 3.31

Volatile Acidity (g Acetic Acid/L): 0.66

Sugar (g Glucose/L): Dry

Malic Acid (g Malic / L): Dry