

LOW-FI WINES

Lo-Fi's ethos is to embrace the unpredictable and uncontrollable factors in vintage and vinification, much like an audiophile derives pleasure from the clicks, pops, and hiss of their favorite vinyl records. The duo behind Lo-Fi, Mike Roth and Craig Winchester, has built vineyard connections and winemaking chops that put them in a position to deftly guide the fermentation process of these vibrant wines without manipulations or additions. Lo-Fi is marked by easy drinking, low alcohol, neutral barrel—if any—oak, native yeasts, little or no sulfur or other interventions that hide the fruit or the vintage that spawned it. Nothing added and nothing taken away.

Lo-Fi wines began quietly at the time Mike Roth was working at Martian Ranch and Vineyard in Santa Barbara County. Roth also had winemaking jobs at Grigich Hills and Sadelback. But one harvest at Martian offered Roth the opportunity to work with some leftover fruit. He wasn't planning anything serious or long-term, just a glou-glou wine for himself and friends. The project continued with the partnership of Craig Winchester (assistant winemaker at Martian Ranch then) and a few harvests went by with the two making more and more to the point that they had a small inventory of wines. Things were ramping up and the wines were getting really good.

Mike Roth launched Lo-Fi Wines in 2014 and continued production while working as winemaker with Coquelicot Estate whose wines shared the Lo-Fi spirit. Mike Roth and Craig Winchester continue Lo-Fi Wines as a high-priority passion project and business while maintaining their winemaking "day jobs." In fact, Roth's relationship with Coquelicot continues today with the Coquelicot vineyards as the majority source of Lo-Fi's fruit. Today, the wines of Lo-Fi are vibrant and fun. They are leading the way for a new generation of California winemakers that aren't seeking points or collectors, but getting back to the roots of what make wine exciting and enjoyable.

CHARDONNAY



SANTA BARBARA COUNTY



Varietal/Blend: Chardonnay (4 on own roots, Clone 96 and 76 on 101-14)

Farming Practices: CCOF certified organic

Vineyard: 65% Oak Savannah (10' x 8' Spacing) / 35% Spear Vineyard Estate (6' x 3' Spacing)

Soil: Chamise loam and Tierra loam

Harvest Technique: by hand

Yeast: ambient

Fermentation: whole-cluster pressed to tank / settled 48 hours / racked to barrel and concrete amphora

Malolactic: partial malolactic fermentation by naturally occurring bacteria

Maturation: 7 months 12hl concrete amphora & neutral barrel

Sulfur: total of 35 ppm SO₂ added

Fined: no

Filtered: no

Alcohol: 13%

Country: United States

Region: California

Sub Region: Santa Barbara County (Santa Ynez / Sta. Rita Hills)

Hand harvested and sustainably grown; Whole cluster pressed to tank. Settled 48 hours prior to racking to barrel and concrete amphora. Fermented on the native yeasts, followed by partial malolactic by naturally occurring bacteria. No sulfur used at pressing. Total of 35 ppm so₂ added.