



# FOLK MACHINE

"Kenny Likitprakong is a beast. An experienced vineyard master and a diversely gifted wizard in the cellar, I challenge you to name anyone in California bottling a broader and more consistently delicious arsenal of fairly priced, eco-friendly and truly hand-crafted wines. This guy can do it all. Kenny's success is built upon years of digging in the trenches, a workmanlike approach to winemaking, and his dogged insistence that wines remain available to everyone at an extremely reasonable price." - Master Sommelier Ian Cauble

Year Founded: 2005

Region: California

Winemaker/Owner: Kenny Likitprakong

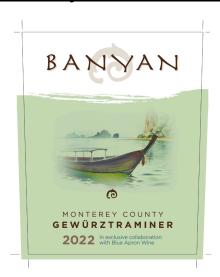
Known For: Created to primarily be a home for Pinot Noir, but is now also the main venue for the Hobo Wine Company's more esoteric line of wines.

-Organic, CCOF Organic, Sustainable, Vegan-

Having made a name for himself crafting critically acclaimed Cabernets and Zinfandels for his label Hobo Wine Company, Kenny Likitprakong created Folk Machine Wines in 2005 as a home for his Pinot Noirs and a smattering of wines from some of California's more esoteric grapes. A former surf bum, Kenny spent his twenties drinking cheap Bordeaux and sleeping on beaches. Like all of Kenny's wines, the Folk Machine's are nimble and approachable; a balancing act between sheer pleasure and complexity.



#### **2022 Banyan Gewürztraminer, Monterey County**



#### 'Top 100 Best Buys' - Wine&Spirits 2018

Banyan Wines is a father and son project from Somchai Likitprakong and Kenny, born out of a mutual passion for wine, their Thai heritage, and an idea to combine the two. They produce appellation-specific California white wines that pair with Asian cuisines. The Banyan philosophy is to use only sustainably and/or organically farmed grapes from vineyards in regions with microclimates ideally suited for the particular variety.

The added skin contact time while in transport to the winery boosts the aromatics and savoriness of the wine. Once at the winery, grapes are pressed then cold settled for 72 hours before the fermentation is allowed to begin. Fermentation this vintage lasted 50 days at 52 °F. The 2022 is just a touch sweet with 5.7g/L residual sugar and a little bit of malic acid left too. Weather was a bit extreme in 2022, but the Gewurz came in at the end of August before the heat wave or the rains. We are really happy with Rick's! Acid is present, but the wine is not overly lean or austere, the fruit is savory and the aromatics are a little more pronounced than the last few vintages. The end result is still a relatively subtle, but distinctly aromatic wine that is true to the variety.







### 2023 'White Light' White Wine

20 Wines Under \$20: Hot Weather Edition 'Bottles that are built for the heat: light-bodied, agile and low in alcohol, whether red, white, rosé or sparkling.' - Eric Asimov, NY Times 2024

Driven by the idea of making a lightly aromatic textural wine, something not super dry or super fruity, this wine always strives to be fresh, acid-leaning, mineral, saline/briny extremely drinkable and easy to enjoy. The pieces of this blend were all fermented in stainless steel tanks and the blend was assembled in pieces as the fermentations finished. Spontaneous fermentation, partial ML, no oak, and bottled early with a touch of residual CO2.

33% Organic Verdelho from Borden Ranch

27% Organic Tocai Friulano from Mendocino

17% Organic Vermentino from Borden Ranch

13% Organic Albariño from Borden Ranch

10% Organic Sauvignon Blanc from Potter Valley

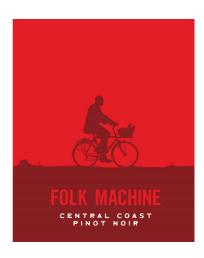
#### 2023 Rosé, Monterey County



#### '10 Best American Rosés Today' - NY Times 2018

100% Gamay Noir. Grapes were taken directly to press with just a minimal amount of skin contact time during the trucking from Greenfield to Santa Rosa. Fermentation was uninoculated in stainless steel with temperature control to keep the fermenting juice cool and the fermentation slow, preserving aromatics and flavors. The result is a fresh, semi-savory, light wine that should be great with summer and warmer weather or whenever for year-round Rosé enthusiasts.

#### 2022 Folk Machine Pinot Noir, Central Coast



The 2022 Central Coast Pinot Noir is a blend of Mission Ranch (Arroyo Seco) and Cedar Lane (Arroyo Seco). As always, the wine is largely Pommard clone, but also 2a, and some Dijon 115 and 777 for fruit and jamminess. The wine was aged in 2-6 year old French oak Burgundy barrels. The various lots were harvested in the 22 brix range, and fermented whole berry. The primary fermentation was uninoculated and the malolactic fermentation was spontaneous. We did not rack keeping the wine on the lees with occasional batonage until bottling to round out the mouthfeel. Very gently extracted during fermentation and pressed early to further minimize extraction leading to a pretty light and elegant vintage. The wine is elegant and lean per normal, but quintessentially California pinot noir with ethereal fruit and spice. Fruit is present with some savory character, medium acid, and smooth characteristically pinot noir tannins. Always a go-to choice to serve with almost any food, fun to drink, and not budget busting.





#### 2021/2022 Folk Machine 'Parts & Labor', California



This is the first vintage that Grenache has dominated the P&L blend. And, there are a few more "parts" this year. The 2021 is a blend of Grenache from Mangels Ranch in Suisun Valley, Cedar Lane in Arroyo Seco, and Waddington Ranch in Mendocino, Carignan from Lolonis, Maria Martinson, and Castañon all in Mendocino, and Syrah from Vecino in Potter Valley and Smith Road in Santa Cruz. There is a good amount of whole cluster and carbonic maceration through the lots keeping everything fresh and fun. As always, the blend was made immediately after harvest and the wine was aged in a combination of French oak foudres and stainless steel tanks.

## **DOMAINE DE LA DAMASE**

Year Founded: 1872

Region: France

Winemaker: Sébastien Latour

<u>Fun Fact:</u> Sébastien did a oneyear internship with Kenny Likitprakong in Santa Cruz in 2002 which was the first vintage for Hobo Wine Company.

-Organic-

The Latour family has been making wine at Domaine de la Damase since 1872 when the estate was purchased. Sébastien Latour works the vineyards and makes wine with parents Bernadette and Serge. He is the 5th generation of the Latour family to make wine there. Sébastien Latour's mother Bernadette Latour is the official owner (gérant) and therefore you see her name at the labels. She



lives in the house beside the domain in Violès, a small

village in front of the Dentelles de Montmirail. Sèbastien lives in the mansion of the estate but he's often occupied in the vineyards. Domaine de la Damase is small (12 ha of vines), organically farmed and have been in conversion into agriculture biologique since 2011. The winery might have remained obscure to Americans, at least, if it weren't for Kenny Likitprakong, a Sonoma County winemaker and owner of Hobo Wine Company who befriended the Latour family and imports some of their wines.



#### 2022 Domaine De La Damase Grenache, Vin De Pays de Vaucluse

The Vin de Pays du Vaucluse Grenache is intended to be a simple, straight forward, fruit-forward, Earth-forward Southern Rhone Valley Grenache. Alluvial terrace overlaid with chalky gravel with blue clay. Fermentation with natural yeasts in concrete tanks. 100% whole cluster. No fining or filtering before bottling. Aged in concrete tanks.