

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

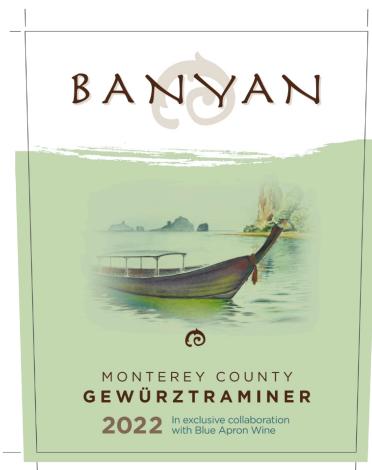
Known For: Created to primarily be a home for Pinot Noir, but is now also the main venue for the Hobo Wine Company's more esoteric line of wines.

-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.

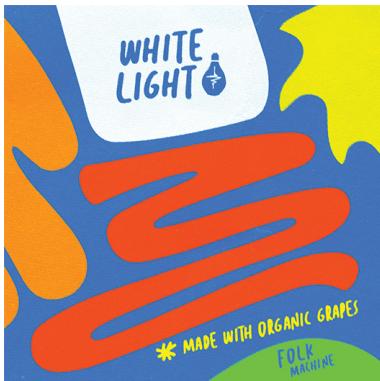


2025 Banyan Gewürztraminer, Monterey County



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.

Gewürztraminer is like a near extinct animal on the central coast. There used to be a lot of it, but nowadays, more of it is being removed than planted. So, in 2022 once again, we switched our source from Rancho Llegado to Rick's Vineyard. They are actually very similar and near each other. Typical for the Arroyo Seco appellation, wind, fog, and cool temperatures predominate year-round. Rick's is farmed by the same folks who farmed Rancho Llegado and to our specifications to assure the level of ripeness, balance of sugar, and acidity, that we are looking for. A long growing season and temperatures that rarely rise above 80°F create an ideal spot for such a wonderfully aromatic wine. Having tried it both ways, we are still mechanically harvesting vs handpicking. 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 three weeks at 48°F. The 2025 is dry with 0.5 g/L residual sugar and a little bit of malic acid left too. Weather was very mild and the growing season was cool in 2025.



2024 'White Light' White Wine

20 Wines to Drink Right Now - New York Times 2025

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.

30% Organic Tocai Friulano from Talmage Bench
 23% Organic Albariño from Borden Ranch
 21% Organic Verdelho from Borden Ranch
 21% Organic Vermentino from Clements Hills
 5% Organic Sauvignon Blanc from Potter Valley



2024 'Rose'

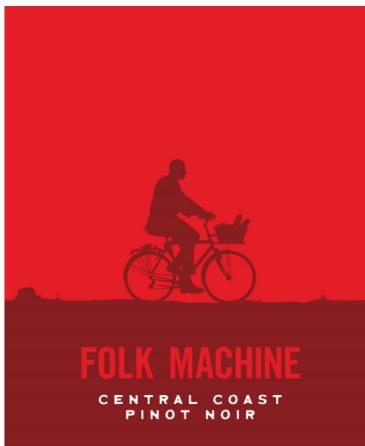
This is our 9th vintage of Gamay Rosé and in full stride with our aspirations for it. Lots of natural acidity giving it a mouthwatering sensation and refreshing character. The grapes were taken directly to press with just a short amount of maceration time during the transportation. Fermented in stainless steel with temperature control to keep the fermenting juice cool and the fermentation slow, preserving the natural aromatics and flavors.

Cedar Lane : A very sandy site covered in "Greenfield Potatoes" (i.e. big rocks) and ideal for light aromatics and early ripening. Certified Sustainable by the CSWA.

Arroyo Seco : With the Santa Lucia Mountains to the West and the Pacific Ocean beyond that, and the Gavillans to the East, Arroyo Seco is very cool and windy and often compared to Carneros.

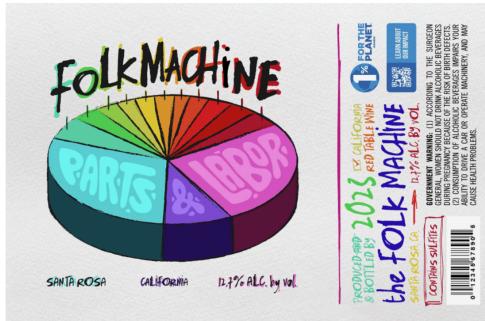
Gamay : Originally from Burgundy, but known best from Beaujolais, Gamay typically makes light red wines that are known for their fresh floral aromas.

2023 Folk Machine Pinot Noir, Central Coast



Largely a blend of two vineyards in Arroyo Seco, Mission Ranch and Cedar Lane with a small amount of Vecino from Potter Valley also added. . As always, our clonal selections are primarily Pommard and 2A (Wädenswil), but with a little Dijon mix for forward fruit and riper flavors. The various blocks were harvested in the 21 - 22.5 brix range during September. Each lot was fully destemmed, but not crushed leaving whole berries in the fermentation. The primary fermentation was un-inoculated and the Malolactic fermentation was spontaneous. We employed pulse-air pump overs 1x per day to keep our extraction even, but minimal. We did not rack, keeping the wine on the lees with occasional batonage to round out the mouthfeel until bottling. The wine was aged in 2-6 year old French oak barrels. Elegant and lean per normal, but unmistakably, a California Pinot Noir with ethereal fruit and spice. I say the same thing every year, but always a go-to choice to serve with almost any food, fun to drink, and not budget busting. The 2023 is a return to the lighter side of Pinot that we always try to represent.

2023 Folk Machine 'Parts & Labor', California



This is the third vintage that Grenache has dominated the Parts and Labor blend and the first with our new label. A blend of Grenache from Mangels Ranch in Suisun Valley, Cedar Lane in Arroyo Seco, and Waddington Ranch in Mendocino, Carignane from Lolonis, Maria Martinson, and Castañon all in Mendocino, and Syrah from Vecino in Potter Valley. 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

Fun Fact: Sébastien did a one-year internship with Kenny Likitprakong in Santa Cruz in 2002 which was the first vintage for Hobo Wine Company.

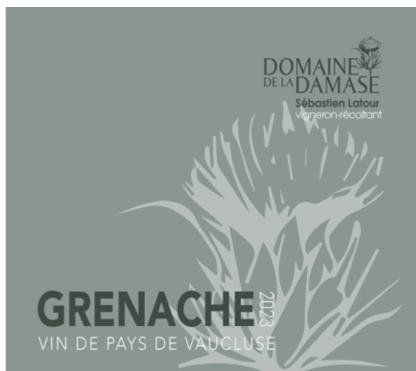
-Certified Organic-

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. Sébastien 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.



2023 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.