

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

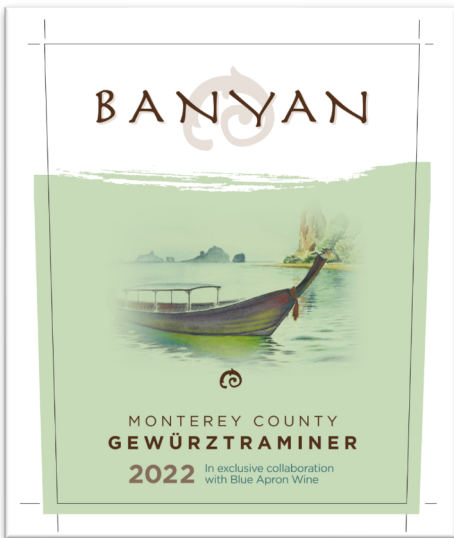
Region: California

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.

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. 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.



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



2025 'Rose'

'The 30 Best Rosé Wines of 2026' - 93 Points - Vinepair 2026

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.

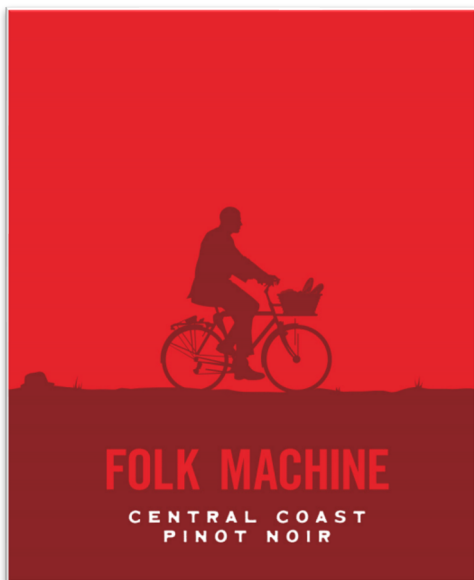
Arroyo Seco : With the Santa Lucia Mountains to the West and the Pacific Ocean beyond that, and the Gavillans to the East, Arroyo Seco is very cool and windy and often compared to Carneros.

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



Bag in Box Rosé

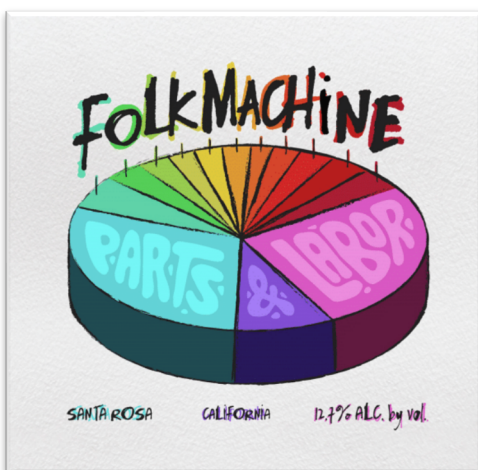
Super fresh, fruity, and fun, our co-ferment of Tempranillo and Viognier is our new go-to rosé. Less packaging, lighter footprint, and way less wine-waste. Perfect for most hangs.



2024 Pinot Noir, Central Coast

The 2024 Central Coast Pinot Noir is a blend of two vineyards in Arroyo Seco, Mission Ranch and Cedar Lane. 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. It has become our routine to employ pulse-air pump-overs during the steepest curve of the fermentation. 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 for 13 months.

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 2024 is lighter and more minerally than the California convention though not as earthy as European versions.



2024 'Parts & Labor', California

We like to think of Parts & Labor as being kind of a “baby” Rhone wine. By “baby,” I guess we mean lighter, fresher, younger, and just generally more approachable. We love Rhone varieties, but sometimes they can be too heavy, too big, too much for the moment. Parts & Labor is an alternative to this and an example of how versatile these grapes actually are, a feature I don’t think they are often given credit for. Over the many years, this wine has evolved into being a Grenache-based wine. Medium-bodied wine with just enough fruit and just enough tannin to pair well with everything and not overwhelm anything - why we love it. 57% Grenache from Waddington Ranch, Mangels Ranch, and Cedar Lane, 22% Carignane from Luechesi and Lolonis, and 21% Syrah from Vecino and Smith Road. Each lot was brought into the winery separately and fermented in stainless steel tanks with a good amount of whole bunches, hence the carbonic notes. Fermentations were uninoculated and malolactics proceeded spontaneously. The base blend was made in December and the final blend was made before bottling. Aged 100% in stainless steel tanks and large oak foudres. Bottled November of 2025.

DOMAINE DE LA DAMASE

Year Founded: 1872

Region: France

Winemaker: Sébastien Latour

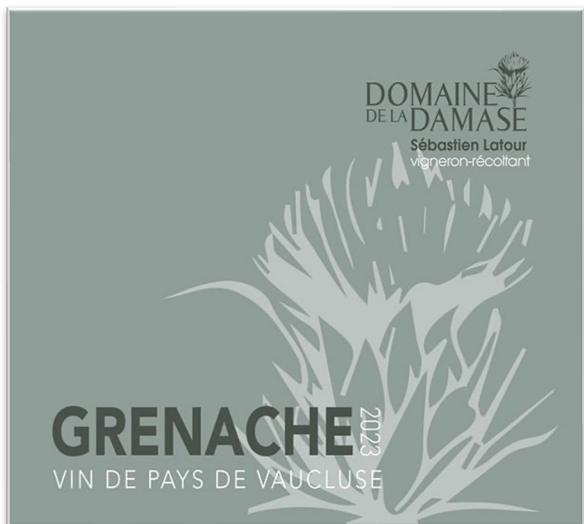
Fun Fact: Sébastien did a one-year internship with Kenny Likitprakong in Santa Cruz in 2002 which was the first vintage for Hobo Wine Company.

-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.



2025 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.

Bright red cherry and raspberry aromas with hints of licorice and warm spice. Medium-bodied and supple on the palate, showing juicy red fruit, silky tannins, and a touch of savory earthiness, finishing fresh and smooth.