



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

Landscape of traditions and contrasts on the northern border of Central Europe

Lokki 2024 | Pesecká Leánka, Pinot Gris | Skin-contact white

Why do I keep dreaming of seagulls?

This wine was because I felt (and craved) that our range needed a wine somewhere between the approachable drinkability of Princess and deeper maceration tones of Godfather. Imagine Leánka's juiciness but with some serious spicy undertones, courtesy of the Pinot Gris...

Lokki means seagull in Finnish – a beautiful word for the bird that gave my village and winery their very name. Seagull is also a symbol of overcoming challenges and finding new directions, for navigating the liminal spaces that we sometimes encounter in life. So, although the wine started as more of a research on taste, it also reflects something deeply personal for me. Just like a seagull, switching freely between the sea and sky and land, this wine glides between white and orange, lightness and depth, offering new possibilities and horizons. *New days, throw your chains away*, just as Beck sings in his powerful Little One – and on Lokki's bottle.



Vineyards:

Sádovie (eastern and southern), mainly Cyril's vineyard, Čajkov | **Total surface:** 1 Ha | **Altitude:** 240–280m ASL | **Aspect:** South, West | **Farming:** organic not-certified | **Soil:** pyroclastic tuff with volcanic glass and ashes, very porous and well drained | **Year planted:** 1965–1992 | **Density of plantation:** 4000 vines/ha | **Rootstock:** Kober 5BB / unknown | **Trellising system:** High Cordon | **Yield:** max. 1 kg/plant

Stará Hora (northern part), Čajkov | **Total surface:** 1,5 Ha | **Altitude:** 300m ASL | **Aspect:** South | **Farming:** certified organic | **Soil:** Red rhyolite – crystallised magma, hard and erosion-resistant | **Year planted:** 2009 | **Density of plantation:** 5500 vines/ha | **Rootstock:** Kober 5BB | **Trellising system:** Vertical Shoot Positioned, single Guyot pruning | **Yield:** approx. 1kg/plant

Harvest & Winemaking

Grapes are harvested by hand into small crates (18–20 kg) in order to keep them as intact as possible, then gently destemmed and crushed. The main part is Leánka that was picked at the end of August and macerated on fresh Pinot Gris skins for 2 days in open-top vats, then racked into tanks for fermentation. The Pinot Gris was picked around August 20, the free-run must was pressed into old barrel. The wines then aged in topped-up oak barrels for 12 months, at a stable temperature of 10.5°C in our historical underground cellar. They were then blended together with a bit of stainless-steel aged Leánka, for freshness and acidity; the final blend is about 65% Pesecká Leánka, 35% Pinot Gris. Bottled in November 2025. Unfined, unfiltered, no additives except for 25 ppm of sulphur added. 12.5% ABV

Aromas, Flavours & Indulgent Pairings

Maybe you're headed to a heady Pinot Gris, ready to get lost in its tangy blanket. Or maybe, curioser and curioser, you're seeking a wine that has it all, the youthful approachability of Leánka but also a lush orange orchard, from dainty flowers to the more distinct aromatics of candied orange peel and jelly... This wine is great on its own or with some proper sun-dried-tomato-focaccia, crostini, or cured or raw meats (think good charcuterie or tartares) for an indulgent aperitivo.