

Las Jaras Wines

2019 WAVES WHITE WINE

94% French Colombard, 6% Chenin Blanc

To the beach, to the pool, to the mountain, or riding a bike, wine usually reserved for bottles can be a roadie, too. The can is a perfect lightweight, single serving vessel. With hypnotic art by Jen Stark and the signature crisp, clean, expressive wines we make inside the Waves can is pure joy and magic. When offered, it's a drink that's hard to ignore. Made from French Colombard, Waves is bursting with personality and deliciousness. Colombard is known as being quite neutral and bright; in the past it was used to give backbone to jug wine blends. The flavors of this variety on its own tend to be round and show melon and marshmallow notes. By adding a touch of Chenin Blanc, we were able to give the wine more definition and minerality on the palate.

The 2019 Waves White Wine has aromas of white peach, honeydew melon, and grapefruit, along with hints of wet stone. The palate shows melon and grapefruit, and vibrates with a gentle sparkle and racy acidity. Drinking this on a hot summer day, we're even reminded of our favorite childhood soft drink, Squirt, which we'd gulp straight from the can while we played by the pool.

Vineyards

Ricetti Vineyard French Colombard: 94% Certified Organic

Norgard Vineyard Chenin Blanc: 6% Conventional Certified Sustainable

The Ricetti vineyard is in Redwood Valley, just north of Ukiah, and its Colombard vines were planted in the 1950s. The Norgard Vineyard is in Talmage, just east of Ukiah, with Chenin Blanc vines planted in 1980.



Winemaking

This was our first time working with French Colombard. It is a very late-ripening variety, so we picked on October 14 and direct-pressed the grapes. We separated the juice into light and hard press fractions, and added 10ppm of sulfur to each. After two days of settling, we racked each fraction to a new tank for fermentation. The wines started fermenting naturally after about five days and were dry three weeks later. We aged the wines in stainless steel tanks on their lees for seven months, at which point we racked and blended the wines and added a small amount of Chenin Blanc to liven up the palate. The wine was not fined, but we decided to filter it because when you are drinking wine out of a can, you want that last sip to be as good as the first.

Production: 324 x 9L cases 375mL

Alc: 12.1% | TA: 6.1 g/L | pH: 3.47 | VA: 0.66 g/L | RS: 2.0 g/L | Total SO₂: 24 ppm | Dissolved CO₂ at bottling: 2000 ppm | Turbidity at bottling: 0.5 NTU (Filtered)