

# Las Jaras Wines

## 2016 CABERNET SAUVIGNON

Sonoma Mountain

You could say that Cabernet Sauvignon started it all. Back in the beginning, when we were just starting to think about making wine, and Las Jaras was just a glimmer in our eyes, we knew that we wanted to make a beautiful, restrained Cab Sauv, inspired by the glory days of California winemaking in the 1970s. When upstart California winemakers astonished the world at the “Judgment of Paris” by beating the French in a blind tasting (remember *Bottle Shock?*) in 1976, the wines they were pouring were not the over-the-top, jammy fruit bombs we associate with so much Napa and Sonoma wine today. No, the wines were nuanced, subtle, and elegant. That was what we knew we wanted with our Las Jaras Cabernet Sauvignon.

To create this time-capsule wine, we turned to Sonoma Mountain, a little-known AVA that has the perfect climate to produce our dream wine. The vineyard we sourced our grapes from has a low diurnal shift, meaning there are no extreme temperature changes between day and night: The daytime highs are warm, but not scorching, and the nighttime temperature is relatively warm, which allows the vine to continue to develop flavor and tannins that are fine-grained and supple. The resulting wine has vibrant aromas of blackberry and cassis, plus subtle notes of oak, licorice, tar, and earth. Your first sip will reveal bright boysenberry and blackberry lined with cocoa. The flavors are direct, but the wine is never too fat or sweet. The tannins taste firm now, but watch as they melt like butter as the wine ages, lay down for a few years—it will get better and better over the next eight years, and will drink well beyond that.

**Vineyard:** We sourced 100% of the grapes from Fred Berger’s Oak Shade Ranch, high atop Sonoma Mountain. The vineyard is managed by Ken Moholt Siebert and was originally planted in the 1970s. The vines are arranged in long, quadrilateral cordons and planted on beefy, drought-tolerant Saint George rootstock—both common practices in the 70s. The soils are primarily Spreckles clay loam on sloping hillsides. The yields are remarkable low at this site, sometimes less than one ton per acre.

**Winemaking:** Hand-picked on September 22, 2016 the grapes were destemmed into a single one-ton insulated T-bin for fermentation. We added 25ppm of SO<sub>2</sub> and moved the bins into a cave. We punched down the must once a day until it started fermenting naturally; then we moved to two light punchdowns per day. Later in the fermentation, we avoided punching down to prevent over-extraction. We drained the wine at dryness and pressed the skins in a vertical basket press. We aged the free drain and the press separately in two 255-liter Bordeaux barrels; one was new. We aged the wine for 22 months in a cool room where the wines underwent native malo-lactic fermentation. We racked the barrels about a month before bottling and then back to clean barrels. We racked again a few days before bottling and the wine was limpid. This is our method of creating wines that are clean without being filtered. We bottled unfiltered and unfined.



**Production: 100 Cases**

Alc: 13.1% | TA: 6.82 g/L | pH 3.62 | Total SO<sub>2</sub>: 80 ppm | VA: 0.95 g/L | RS: 0.40 g/L

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