



2016 LAS JARAS ROSÉ

Old Vines | Mendocino County

General thoughts on rosé...

Rosé should be fresh and vibrant, delicious and gulpable. Therefore, we have a list of no-nos: no malo-lactic fermentation, no skin contact, and no saigné. You can't just simply pick grapes earlier for rosé, because the wine will be out of balance. The grapes need to achieve appropriate ripeness for a great rosé, especially since there will be no MLF to attenuate the acid. MLF will also raise the pH; we want it to be nice and low to make the wine drink well through the winter.

Vineyards:

100% Carignan sourced from Gary Venturi's vineyard in the Calpella area of Mendocino County near Ukiah. He and his dog Kelsey tends the vines. These old vines were planted in the mid-50's. The vineyard is dry farmed.

Winemaking:

We picked the vineyard at 22.5 brix. The hand-picked grapes were whole cluster pressed in a horizontal bladder press. The free-run juice and press up to 1 bar was taken to pet-nat, the heart of the press, up to 1.6 bar was taken for this rosé. There was no skin contact and minimal tumbles. The juice was cold settled and racked to a small tank for fermentation. The wine fermented on its native yeast in a cool cellar. The wine was kept on its gross lees and stirred (inertly) once a month until one month before bottling. We fined the wine prior to bottling with a small amount of Chardonnay lees (to clean up a slight oxidative note) and bentonite prior to bottling. It was not cold stabilized. The wine was filtered because we did not put the wine through Malo-lactic fermentation.

Case Production: 135

Alc: 13.05% | TA: 6.15 g/L | Total SO₂: 90ppm | pH: 3.29 | VA: 0.22 g/L
RS: 0.85 g/L | Malic: 1.54g/L