

Las Jaras Wines

2017 SPARKLING WINE

Mendocino County

"We are very pleased with this vintage of our sparkling wine. The palate is vibrant with flavors of raspberry, blackberry, lemon zest, and wet rock. The structure is mineral-filled and dense, the finish is dry and clean. This wine has a gorgeous light copper color and a very generous mousse. The bubbles are small. The aromas are floral and red-fruited with underlying notes of hibiscus. This wine has a more lean and tight presentation (in a good way) than last year's vintage." – Joel Burt, winemaker

Our Unique Method – Méthode Un-Traditionnelle:

This is the second vintage of our sparkling wine made using this method. We wanted to explore making a full pressure wine with sufficiently ripe grapes that would not require long aging, multi-vintage blending, or dosage. We are unsure what to call this method of winemaking. It is kind of like a cross between the traditional method (picked early, dual fermentation, high pressure, often sweetened) and a pétillant naturel (picked ripe, single fermentation, low pressure, sometimes finishes sweet.) You can think of our method as a high pressure, naturally balanced wine without sugar added.

Vineyard:

100% old vine Carignan from McNabb Ranch Vineyard situated between Hopland and Ukiah in Mendocino County. These grapes are the same ones used to make the base wine for our 2017 still Rosé. We split the sparkling portion off at mid-ferment.

Winemaking:

The hand-picked grapes were whole cluster pressed to a tall skinny stainless steel tank. After racking the clear juice at 150 NTU, we kept the juice cold in tank and circulated it on the lees weekly for six weeks using the "stabulation" technique. When the wine started to tick, we set the cooling on the tank to 68°F and let the wine ferment naturally. When the wine reached about 3 brix we chilled the tank to arrest fermentation. We let the tank sit cold for several weeks to clarify and cold stabilize. When it was time to bottle, we racked the wine, added a small amount of organic yeast extract (food for the yeast) and a yeast culture that was built up from an isolate on a slant. The wine was stored sur latte (on its side) for six months and sur pointe (upside down) for two months before it was disgorged. We simply topped the bottles and did not add any sugar or sulfur.

Production: 467 Cases

Alc: 11.98%

TA: 6.27 g/L

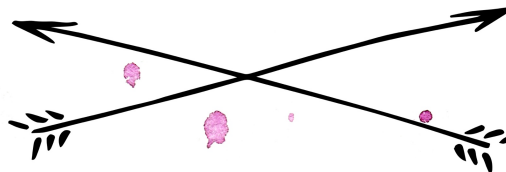
pH: 3.18

Total SO₂: 18 ppm

VA: 0.34 g/L

RS: 0.03 %

Pressure: 6.53 Bar



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