

Las Jaras Wines

2018 "CÉZANNE" CHENIN BLANC

Norgard Vineyard on the Talmage Bench | Mendocino County

We named our first chenin after Joel's five-year-old daughter, Cézanne, who – like this wine – has a big personality. For years, we have been obsessed with white wines that have savory and saline notes. Cézanne is that type of wine: its minerality sparkles on the tip of your tongue, then, as the wine evolves in your mouth, you get these tantalizing savory notes that stick with you through the long finish. We put this wine on par with our favorite high-quality, dry cheniens from the Loire Valley.

Cézanne opens up with a nose of Comice pear and wet stones. The palate builds through the attack to show layer upon layer of dried white peach, apricot, and white cherry, along with toasted almond and clove. The wine has a very long finish filled with mineral and acid touches that make you salivate for more. It is a very balanced wine where the things that stick out the most are textural sensations: roundness, mineral, and acid. Discovering all the various aromas and flavors is like a treasure hunt.

Drink this wine alongside dishes with bright flavors and fresh textures: fish tacos, oysters, salads, and grilled foods are all perfect partners.

Vineyard: The grapes for this wine come from the Norgard Vineyard, which was planted in 1980 and is set up with a quadrilateral cordon system that was popular in those days. The vineyard is conventionally farmed. The berries on the cluster are very small, which gives us intense flavors.

Winemaking: It seems that the most critical elements to make a chenin blanc in the style that we are after are: complete fermentation, plenty of acid, and no oxidation or oxidized aromas. Everybody says they pick their grapes at the perfect time, but to us that means picking as soon as the fruit has a hint of ripe flavor, which in this case was at about 18.5 brix. We also wanted to keep the wine reduced enough so it did not create the "forward" aromas of wet wool or linalool. So we whole-cluster pressed the grapes as soon as they got into the winery and put the wine directly into two concrete eggs and a new demimuid for fermentation. The new wood helps add a roundness to the wine to support the mineral frame. We refrained from adding anything except a small amount of sulfur in the months near the bottling date. We did not fine or filter this wine.

This wine will continue to age very well for the next several years if kept at a consistent cool temperature. The cork we chose allows the wine to age without "breathing."

Production: 300 cases | ABV: 12.55% | TA: 5.57 g/L | pH: 3.40 | VA: 0.45 g/L | DCO2: 1000ppm
Total SO2: 37 ppm | RS: 0.87 g/L | Turbidity at bottling: 5 NTU

