

Las Jaras Wines

2018 GLOU GLOU RED WINE

Mendocino County

Our mission with the 2018 Glou Glou was to create the perfect warm-weather red: something fresh, chuggable, and light that tastes like sparkles and bright, summer fruit. Serve this slightly chilled, and you will be the hero of your next backyard barbecue—this is the most refreshing red wine ever, and the perfect antidote to long summer days and the heat of the grill. Glou Glou has intense berry notes that perfectly complement the char of a burger or perfectly cooked pizza crust, and enough acid to stand up to your favorite tomato sauce. Pizza, burgers, and wine are, after all, the Las Jaras holy trinity. (If more people subscribed to our religion, would there be world peace?)

Most of the grapes in Glou Glou underwent carbonic maceration, the classic fermentation method of the Beaujolais, which means that fermentation happened inside of berries themselves, causing them to explode in happy, boozy ecstasy. That's how you'll feel when you drink this wine—it dances in your mouth.

Vineyards

Guido Venturi Carignan	4%	Sustainable
Guido Venturi Charbono	8%	Sustainable
Guido Venturi Zinfandel	23%	Sustainable
Parenti Vineyard Carignan	1%	Organic
Quail Run Vineyard Valdiguie	3%	Organic
Riccetti Vineyard Carignan	33%	Organic
Sargentini Ranch Carignan	13%	FFF Sustainable
Zaina Ranch Carignan	15%	FFF Sustainable



Varieties

63% Carignan, 23% Zinfandel, 3% Valdiguie, 8% Charbono

Winemaking Details

Whereas last year's Glou Glou was 100 percent Charbono, this year we used several different varieties from a handful of old vine vineyards in Mendocino and Solano Counties. We picked the grapes early (between 20 and 21 brix), to keep the alcohol level below 12 percent and some nice fresh acidity. We vinified each of the individual lots separately. Most underwent carbonic maceration, a gentle process that helps to keep early-harvest wines from becoming too tannic. After 7 to 12 days, depending on the lot, we pressed the juice off its skins where they fermented natively in tank. Then, half of the lots were aged in barrels, half in tank, to keep the wine bright and fresh. We bottled without any fining or filtration, so store Glou Glou in a cool place. We do not de-gas our wines, so it may benefit from a quick decant to blow off CO₂, especially when young.

Production: 1344 Cases 750mL, 320 Cases 1500mL

Alc: 11.8%

VA: 0.71 g/L

TA: 5.99 g/L

RS: 0.6 g/L

pH: 3.49

Total SO₂: 38 ppm

Dissolved CO₂ at bottling: 900 ppm

Turbidity at bottling: 46 NTU