

Las Jaras Wines

2018 OREGON PINOT NOIR

La Belle Promenade Vineyard Chehelem Mountains AVA in the Willamette Valley, Oregon

We fell so in love with the Pinot Noir we sourced from the La Belle Promenade Vineyard in Oregon, we decided to make two different wines with it. Along with our 2018 Carbonic Pinot Noir, this special bottle comes from the vineyard our buddy Grant Coulter manages in the Chehelem Mountain AVA. The site is incredible: an organically farmed, southwest-facing slope planted to pinot noir, pinot meunier, chardonnay, and mondeuse noir. Although appellation rules do not allow us to label this bottle with its specific provenance (this is because we trucked the grapes from Oregon back to our winery in California), this wine is a pure expression of the La Belle Promenade Vineyard.

The 2018 Oregon Pinot Noir opens up with a nose of cocoa, raspberry, dark cherry, and nutmeg, with earthy hints of tar. The palate is dark, rich, and layered with licorice, bitter cherry, plum, and earth. The palate is both dense and elegant with a finish that seems to last into eternity. This wine is tasting incredible now, but your patience will really be rewarded if you are able to hold this wine in a cool spot for a couple of years.

Vineyard: La Belle Promenade is farmed organically with high precision and high density, and without irrigation. The vineyard sits 820 feet above sea level. The soils are the volcanic Jory and Nekia series. This wine is made from two blocks: one-third is clone 115 and the remaining two-thirds, which comes from the Orchestra Block, is planted to a random mix of clones.

Winemaking: To prepare the grapes for their 600-plus-mile journey from Oregon to our winery in Sebastopol, California, we had to get our vented, quarter-ton macrobins up to the vineyard. Once the grapes were harvested, they began their journey back to Sonoma County on a semi-truck with a refer unit set to 40F. We were amazed by how clean the fruit was once it arrived. There was no rot, and not a single leaf or desiccated berry in the bins.

The grapes from the Orchestra Block were destemmed and dumped into the tank. The grapes from the clone 115 block were destemmed with 20% of the bins left as whole clusters. The wines fermented naturally at cool temperatures with very gentle cap movements. At dryness, we drained the tanks and transferred the free-run wines to new and used large-format barrels. (The press wines were aged separately and added to our Glou Glou wine.) The wine continued to age on its lees until one month before bottling, when it was racked clean and returned to barrel. Before bottling, we racked the wine clean again, and we were able to bottle without fining or filtration.



Production: 200 cases | ABV: 13.47% | TA: 5.4 g/L | pH: 3.75 | VA: 0.73 g/L | DCO2: 890ppm
Total SO2: 44ppm | RS: 0.71 g/L | Turbidity at bottling: 37 NTU

