

# Las Jaras Wines

## 2018 ROSÉ

Old Vines Mendocino County

Yes, this is a pink party wine—but it's a *classy* pink party wine. This is a rosé you want to bring home to meet your parents. It deserves to be drunk alongside imported tinned fish, salted butter, and impeccably made, artisanal baguettes. If this rosé could talk, it would have a lilting French accent and quote Godard.

In the past, our rosé has been 100 percent Carignan, but this year, we led with Zinfandel. The result is a wine that is both fruity and savory: On the nose, it is all about strawberries, raspberries, and even a hint of flowers; on the palate, it is savory and mineral, with a bone-dry finish. While inspired by the classic rosés of Provence, we wanted something a bit more complex and texturally interesting, so we added a bit of our carbonic pink wine, Superbloom. The result is a surprising, exotic wine, with subtle notes of spices, pear, and marmalade.

### Varieties

Zinfandel: 78%, Carignan: 11%, Mourvèdre: 2%

Roussanne: 2%, Picpoul Blanc: 2%, Grenache Noir: 2%

Grenache Blanc: 2%, Trousseau Gris: 1%

### Vineyards

The Zinfandel and Carignan come from Gary Venturi's vineyard in Calpella, north of Ukiah. This is a sustainably farmed vineyard with head-trained vines dating to the 1960s. The Rhône varieties come from the organically farmed Love Ranch vineyard near the southern gate of Yosemite. The last little touch of Trousseau Gris comes from Fanucchi Vineyard in the Russian River Valley.

### Winemaking

The Zinfandel and Carignan were whole cluster pressed to separate stainless steel tanks and racked for fermentation after 24 hours of settling. Primary and malo-lactic fermentation were native. Once these lots had fermented to dryness, we combined them into one tank for storage on their lees until bottling. Close to the bottling date, we added the Superbloom portion and fined the wine with a small amount of bentonite. The wine was filtered prior to bottling.



**Production: 890 Cases 750mL**

Alc: 12.2%

VA: 0.34 g/L

TA: 5.02 g/L

RS: 0.56 g/L

pH: 3.35

Total SO<sub>2</sub>: 42 ppm

Dissolved CO<sub>2</sub> at bottling: 1110 ppm

Turbidity at bottling: <1 NTU