

Las Jaras Wines

2018 SUPERBLOOM

Cuvée Zero Zero

Is it dark pink? Or is it light red? Superbloom, our zero zero wine, defies categorization. You know that moment right after sunset, before the stars are out in full—what poets call the “violet hour”? That’s the moment to open this wine. Call it a nighttime rosé, if you’d like. Drink it with food—grilled delights, fancy potato chips, spiced nuts—and friends for a perfect summer apéro.

Our wild idea with this wine was to co-ferment red and white Rhône varieties from a single vineyard, then to keep it completely natural by adding nothing and taking nothing away in the cellar. We call this a “California Table Wine,” but don’t be fooled by the humble name. Superbloom is a complex, utterly unique wine that expresses the specialness of Love Ranch vineyard in the Sierra Foothills. The red grapes give this wine a spicy nose and plenty of texture, while the white grapes add beautiful watermelon and rhubarb notes, plus a clean, mineral finish.

Superbloom is named after the wildflowers that erupt in the desert after a wetter-than-normal rainy season. They’re a sign that winter is over and warmer, happier days are ahead. We know that spring has not yet sprung in a lot of the country—but in the meantime, you can sip on Superbloom and dream of warm California nights.

Varieties

Mourvèdre	22%
Roussanne	21%
Picpoul Blanc	21%
Grenache Blanc	18%
Grenache Noir	18%

Vineyard

All five varieties in Superbloom come from Love Ranch vineyard in Madera County, near Coarsegold. This certified organic vineyard is situated near the southern gate of Yosemite on rolling hills at about 2,000 feet above sea level. The climate is very hot there—it can get up to 90°F by 10 in the morning!—and the soils are free draining granitic schist. This combination of factors means the grapes ripen quickly, and fruit from Love Ranch is often the first into the winery each year.

Winemaking

This is a carbonic wine that starts with a ton each of Grenache Blanc and Grenache Noir, which we placed in a variable capacity open-top fermenter for 10 days. After press, we co-fermented the juice in stainless steel. Three weeks later, we did the same with the Roussanne, Picpoul Blanc, and Mourvèdre: press after 10 days, co-ferment in steel. Primary and malo-lactic fermentation were native. Once both tanks were dry, we combined them in one tank to store until bottling. There have been no additions to this wine.



Production: 250 Cases 750mL

Alc: 11.1%	VA: 0.61 g/L
TA: 4.77 g/L	RS: 0.5 g/L
pH: 3.67	Total SO ₂ : 0 ppm
Dissolved CO ₂ at bottling: 900 ppm	Turbidity at bottling: 150 NTU