

Las Jaras Wines

2018 TROUSSEAU GRIS

Old Vines | Russian River Valley

Here it is: our long-awaited, first foray into the world of white wine.

We always knew that we wanted to make a white wine; however, we also knew we had to be patient and wait for the right varieties and right vineyard sources. Making a 100-percent Trousseau Gris wine was never our plan. In fact, we were hunting down some old-vine Chenin Blanc when we stumbled upon a plot in the Fanucchi-Wood Road Vineyard in the Russian River Valley. But we are never ones to turn down a gift from the wine gods—especially when that gift is sustainably farmed old vines from 1981.

And so we set out to make a Trousseau Gris in the Las Jaras style: full of intrigue, lightly textured, and mineral driven. Whereas most producers make Trousseau Gris with skin contact, we wanted ours to be sleeker and sexier, which is why we go direct to press. The resulting wine is exactly what we were hoping for: It starts out a bit creamy, with lots of pear and white peach on the palate. As it opens up in the glass, the stony aromatics begin to show, along with a bit of nutmeg. The final reveal is notes apricot and bitter orange, with a strong vein of minerality that carries through all the way to the finish.

We love how versatile this wine is with food. It works brilliantly with light, delicate fare—think halibut ceviche, a smoked trout salad with a tangy vinaigrette, or even sushi. But it also works well with powerful, spicy cuisine like an Isaan-style papaya salad.



Vineyard: The grapes for this wine come from Fanucchi-Wood Road Vineyard, which is also famous for its Zinfandel. These old vines were planted in 1981 to a quadrilateral trellis system, high off the ground to reduce the risk of frost. The soils are sandy loam and the vineyard is sustainably farmed. This is pretty much the only Trousseau Gris vineyard in the United States; there are other places to find the variety, but they are very small plantings. Greg Lafollette, who started Flowers Winery, once mentioned that he added a bit of this Trousseau Gris their Sonoma Coast Chardonnay to tame the acid profile.

Winemaking: Trousseau Gris is a low acid and high pH variety, which is why we wanted to push against convention and avoid skin contact with our wine (skin contact would have further raised the pH and make the wine blocky and salty). We settled the juice for 24 hours before racking to another tank for fermentation. Once native fermentation started, we transferred the juice to a small stainless steel tank and a muid (a 600-liter barrel with 40-mm-thick staves). Fermentation lasted two weeks and the wine was aged for 10 months on its lees. We racked about two weeks and then bottled the wine without fining or filtration. The wine has a bit of protein instability, which causes a white deposit in the bottle, but this is a perfectly natural occurrence.

Production: 189 cases | ABV: 12.4% | TA: 5.7 g/L | pH: 3.28 | VA: 0.68 g/L | DCO2: 980ppm
Total SO2: 39ppm | RS: 0.7 g/L | Turbidity at bottling: 8 NTU