

Las Jaras Wines

2019 COLLABORATION PÉT-NAT

Ricetti Vineyard | Mendocino County

Our collaboration with Martha Stoumen was an organic act of true kismet. Bumping into each other at Ricetti vineyard in 2018, we compared notes about the potential of the small allocation of Valdiguié grapes we both intended to make into wine. We then decided on the possibility of a collaboration, and in less than 24 hours that possibility became a reality: a truly special winemaking project. Now on our second vintage this wine is a pleasure! Made from certified organic old vines this gentle sparkler is ready for your happy hour with a low ABV and splashes of dried raspberry, reminiscent licks of grape Otter Pops, and a sophisticated savory finish with hints of thyme and tarragon. Balanced and totally dry, it's also sans souféré. You've never tried anything like it.

Vineyard

These Valdiguié grapes from Ricetti Vineyard in Redwood Valley grow on 70 year-old vines. They are dry farmed (no irrigation) and certified organic.

Production Notes

Collaboration is all about timing. We suspect the extra compost the Ricettis so lovingly spread each winter creates a grape berry packed with yeast nutrients come fall, which means the Valdiguié fermentation takes off particularly quickly. Once the fruit is in the winery, this wine gets a lot of attention. After harvesting we seal the tank for the first few days of fermentation to amplify some of the baking spice notes typical of carbonic maceration. Once we start tasting a hint of tannin in the fermentation, we press the juice off the skins and stems to continue fermenting. We then bottle the wine with just the right amount of residual sugar to create the fizz we want in bottle. In January 2021 we riddled and disgorged this wine to remove juice and yeast lees and showcase its fruitiness. For this vintage we went fancy with a cork and cage closure!



Label Art by Alphachanneling

Production: 250 cases

ABV: 11.44% | TA: 0.651 g/L | pH: 3.18 | VA: 0.27 g/L
Total SO₂: 10ppm | RS: 0.07 g/L | Turbidity at bottling: 24 NTU

