

Las Jaras Wines

2019 ROSATO

Sangiovese and Montepulciano Blend

We are obsessed with all things Italian: pasta, disco, cars, and wine. We jumped at the opportunity to work with two iconic organically grown Italian varieties, Sangiovese and Montepulciano.

Both Sangiovese and Montepulciano are big grapes and we are all about restraint and nuance. This is why we decided to vinify them as a *rosato* (the Italian term for rosé). Our 2019 Rosato is one of the most special – and surprising wines we've made to date. It is a rich, softly textured wine that drinks more like fine white wine than your typical pale pink, feather-light rosé. This wine has a deep strawberry color and an appealing heft – perfect for that moment when you transition from the pool to the dinner table for a candlelit, al fresco meal.

The 2019 Rosato has a delicate nose and subtle notes of wet stones, brioche, tangerine, and yellow nectarine. The palate shows red plum, yellow nectarine, quince, and silky round tones, and has a long finish that gives a slight pucker and leaves you thirsty for another sip. This wine is going to be lovely to drink anytime of year. As they say in our favorite country in the world: *Buon vino fa buon sangue!* Good wine makes good cheer!

Vineyards

Venturi Vineyards Sangiovese: 40% certified organic

Fox Hill Sangiovese: 30% organic

Fox Hill Montepulciano: 30% organic

Larry Venturi's vineyard is in Calpella, north of Ukiah, and these vines are just to the east of HWY 101. Fox Hill vineyard is on the east side of the Ukiah Valley on the hills above River Road.

Winemaking

This is our first time working with Sangiovese and Montepulciano. Both varieties are quite particular. Sangiovese sets a very heavy crop that is variable. This is difficult for fine winemaking – the window for ripeness is narrow, and underripe fruit adds a hardness to the wine whereas overripe fruit contributes too much richness and weight. We were able to pick at the perfect moment of ripeness, and the resulting wine is suave without being heavy.

Each of the vineyard blocks were harvested and vinified separately. When we received the fruit, we treaded each of the bins and they were added to the press shortly thereafter. After settling overnight at ambient temperature, each lot was racked with light lees to a stainless steel tank. Each lot was kept in the tank until native fermentation started. A small 10ppm dose of sulfur was added and the tanks were racked to their fermentation and aging vessels, which were a mixture of concrete eggs and large format barrels (500-600L). The wines were topped up at the end of fermentation and aged until winter. The wines underwent native malolactic fermentation. In December, we racked all of the wines dirty to blend and then back to their vessels. In February, we clean racked and returned to all vessels. As is usually the case, the concrete egg still had lots of suspended lees, so in March we swapped the wines in the egg to oak and vice versa. By April when we racked and adjusted sulfur for bottling we ended up with an incredibly clear wine. There was no need for fining or filtration. The limpidity of this wine will allow it to age well.

Production: 456 Cases 750mL

Alc: 13.3% | TA: 6.47 g/L | pH: 3.19 | VA: 0.54 g/L | RS: 0.9 g/L | Total SO₂: 39 ppm | Dissolved CO₂ at bottling: 1000 ppm Turbidity at bottling: 5 NTU

