

Las Jaras Wines

2019 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.

Over the years, our rosé has seen an evolution. Early on, our rosé was 100% Carignan. Then it moved to a Zinfandel led blend. We think this vintage has the ideal balance. Our goal is a wine that is both fruity and savory. On the nose, it is all about big red fruit and hibiscus. On the palate, it is packed with acid and minerality, with a bone-dry finish. It's texturally interesting, as a result of destemming the zinfandel. It has razzmatazz—a departure from the rosés of Provence.

Vineyards

Gary Venturi Carignan: 57% old vine, dry farmed, sustainable, no systemics (undergoing organic conversion)

Ricetti Vineyards Carignan: 8% old vine, dry farmed, certified organic

Hillside Vineyards Zinfandel: 35% old vine, dry farmed, certified organic

All of the vineyards we source for this wine are head trained old vines that are dry farmed. Hillside Vineyards is in the Talmage area of Ukiah Valley; Gary Venturi's vineyard is in Calpella, north of Ukiah and the Ricetti Vineyard is in Redwood Valley, north of Ukiah.

Winemaking

The Carignan for this wine was whole cluster pressed as soon as the fruit was received at the winery. This method of juice extraction gives us a savory and mineral laden wine with a fine texture. The Zinfandel was able to be night picked, so it arrived at the winery very cold. We destemmed the fruit and added it to the press with its stems soon after processing. This allowed us to get great red fruit character and avoid extracting too much bitterness. After 24 hours of settling the wines we racked for native primary fermentation. Once these lots had fermented to dryness, we combined them into one tank for storage on their lees until bottling at cool temperatures to discourage malo-lactic fermentation. Close to the bottling date we added a small amount of sulfur and filtered the wine.



Production: 970 cases 750mL

Alc: 12.8% | TA: 6.67 g/L | pH: 3.19 | VA: 0.33 g/L | RS: 1.1 g/L | Total SO₂: 29 ppm | Dissolved CO₂ at bottling: 11040 ppm Turbidity at bottling: 0 NTU

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