

Las Jaras Wines

2019 SUPERBLOOM

Cuvée Zero Zero

Is it dark pink? Or, is it light red? This is the second vintage of Superbloom, our zero zero wine that 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 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. Both the 2018 vintage and this new vintage contain about a third red and two thirds white grapes. 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

Roussanne	33%
Mourvèdre	19%
Grenache Noir	16%
Grenache Blanc	13%
Marsanne	12%
Picpoul Blanc	7%



Vineyard

All 6 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 we made in three tanks which we treated each tank differently. The first was a warm carbonic for 7 days at 80F, the second was a warm 5 day carbonic, the last tank was an all white grape cold 7 day carbonic at 60F. After press, we fermented the juice from each lot separately in stainless steel. We combined the lots once they were dry. Primary and malo-lactic fermentation were native. There have been no additions to this wine.

Production: 929 Cases 750mL

Alc: 11.1% | TA: 4.9 g/L | pH: 3.63 | VA: 0.5 g/L | RS: 1.3 g/L | Total SO₂: 0 ppm | Dissolved CO₂ at bottling: 1195 ppm | Turbidity at bottling: 75 NTU