

Las Jaras Wines

2020 GLOU GLOU

Red Blend

Pizza, burgers, wine: the Las Jaras holy trinity. (If more people subscribed to our religion, would there be world peace?) This is the fourth installment of the Glou Glou series, which was created to be the perfect wine for circle foods (pizza and burgers). The 2020 evolution of this chuggable, light red tastes like sparkles and bright, summer fruit brings. There is so much finesse and deliciousness here that you can't help but be surprised when you suddenly realize that you've finished the whole bottle. Glou Glou has enough acid to stand up to your favorite tomato sauce, as well as intense berry notes that perfectly complement the char of a burger or perfectly cooked pizza crust. Serve this slightly chilled, and you will be the hero of your next backyard barbecue—this is the most refreshing red wine ever, and the perfect antidote to long summer days and the heat of the grill. Most of the grapes underwent carbonic maceration, the classic fermentation method of the Beaujolais, which means that fermentation happened inside of berries themselves, causing them to explode in happy, boozy ecstasy. That's how you'll feel when you drink this wine—it dances in your mouth. It is great, you will love it!

Varieties

35% Zinfandel, 50% Carignan, 9% Petite Sirah, 6% Pinot Noir

Vineyards

- 81% Gary Venturi Vineyard: Dry Farmed Organic, Calpella
- 10% Larry Venturi Vineyard: Dry Farmed Certified Organic, Calpella
- 6% Mariah Vineyard: Organic, Point Arena, Mendocino Ridge
- 3% Testa Vineyards: Dry Farmed Certified Organic, Calpella

The grapes for this blend are grown mostly from dry farmed old vines and sourced from vineyards in the center of Mendocino County. All of the vineyards we source from farm without the use of systemic chemicals and are either organic or are transitioning to organic farming. Most of the grapes come from Gary Venturi's vineyard in Calpella, where they are farmed in Yokayo sandy loam soils. We have been working with this vineyard since the beginning and it has become a bit of an estate vineyard for us, as we dictate the farming and we get all of the grapes that the vineyard produces. Larry Venturi and Testa vineyards are the neighbors and we love the quality of their fruit as well. A small amount of light press wine from Mendocino Ridge pinot noir adds a nice lift to the wine.



Winemaking Details

To make this wine we assembled 36 small lots that had been vinified separately using various fermentation techniques to make a layered cohesive blend. Most of the lots were fermented with carbonic maceration, a gentle process that helps to keep early-harvest wines from becoming too tannic. After 7-15 days, depending on the lot, we pressed the juice off its skins where they fermented natively in tank after 10ppm sulfur was added. Then, to keep the wine bright and fresh, half of the lots were aged in barrels and half were aged in stainless steel tank. This wine received no additions except for a small amount of sulfur and it was filtered prior to bottling. We do not de-gas our wines, so it may have a bit of spritz, especially when young.

Production: 2400 Cases

ABV: 13.23% | TA: 5.37 g/L | pH: 3.69 | VA: 0.61 g/L | DCO2: 1040 ppm
Total SO2: 28ppm | RS: 1.36 g/L