

Las Jaras Wines

2020 ROSATO

Mendocino County

We here at Las Jaras are obsessed with all things Italian: pasta, disco, cars, and wine. This is the second vintage of our Rosato, the perfect rosé to drink at twilight. 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 2020 Rosato has a delicate nose and subtle notes of wet stones, star anise, 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 all the way through winter, and if you can resist the temptation to drink it all, it will be lovely when aged for longer than a year. As they say in our favorite country in the world: *Buon vino fa buon sangue!* (Good wine, good health!)



Vineyards

Variety	Percentage	Vineyard	Farming
Sangiovese	28%	Larry Venturi	Dry Farmed Certified Organic
Dolcetto	24%	Fox Hill	Organic
Barbera	19%	Testa	Certified Organic
Montepulciano	18%	Fox Hill	Organic
Negro Amaro	11%	Fox Hill	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. Testa's barbera comes from their vineyard on Road N in Redwood Valley.

Winemaking

Being able to pick these varieties at the perfect moment of ripeness is of utmost importance to make a wine that is smooth and sophisticated without being heavy. Each of the vineyard blocks was harvested and vinified separately. After we received the fruit, we tumbled the grapes in the press ten times before pressing. 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, large format barrels (500-600L) and 1200L amphora. The wines were topped up at the end of fermentation and aged until winter. The wines underwent native malolactic fermentation. In December, we performed a blend of most lots by racking dirty (with all lees) to tank then back to their vessels. In March, we clean-racked to tank. We performed just one more tank-to-tank racking before bottling without fining or filtration.

Production: 1100 cases 750mL

Alc: 12.77% | TA: 5.92 g/L | pH: 3.39 | VA: 0.58 g/L | RS: 01.1 g/L | Total SO₂: 26 ppm | Dissolved CO₂ at bottling: 1235 ppm Turbidity at bottling: 15 NTU