

Las Jaras Wines

2020 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.

Our approach to rosé is to think less about the varietal makeup and more about the style and vibe it conveys. So even though our cépage has changed—past vintages have been 100% carignan or only 35% zinfandel, whereas this vintage is 69% zinfandel—the wine is still an evolution of its signature style. Our goal is a wine that is both fruity and savory, and every year we nudge the wine into the direction it needs to go in a quest for balance, deliciousness and refreshment. On the nose, the 2020 Rosé is all about big red fruit and hibiscus. On the palate, it is packed with acid and minerality, with a bone-dry finish. It is also texturally interesting, as a result of destemming the zinfandel and pressing immediately.

Vineyards

Gary Venturi Vineyard:

83% old vine, dry farmed, organic: carignan, zinfandel and petite sirah

Hillside Vineyards:

15% old vine, dry farmed, certified organic: zinfandel

Ricetti Vineyards Carignan:

2% old vine, dry farmed, certified organic: carignan

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 destemmed as soon as it got to the winery, after which, we added it to the press with its stems. This allowed us to get great red fruit character and avoid extracting too much bitterness. We added 10ppm sulfur and 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, but it went through anyway. Close to the bottling date we added a small amount of sulfur and filtered the wine.

Production: 1500 cases 750mL

Alc: 12.41% | TA: 5.52 g/L | pH: 3.47 | VA: 0.51 g/L | RS: 0.80 g/L | Total SO₂: 24 ppm | Malic: 0.5 g/L
Dissolved CO₂ at bottling: 1470 ppm