

Las Jaras Wines

2018 SPARKLING WINE

Old Vines | Mendocino County

This is the third vintage of our sparkling wine utilizing the unique method that we call methode untraditionelle. We have found that many sparkling wines can be quite gauche as a result of the compromises the winemakers have to make with the traditional method. Our unique method results in a wine that is very refined and elegant with nothing forced. Here we find a copper hue, a nose of green strawberry, hay in the breeze, toasted hazelnuts and marshmallow. On the palate there is apricot, comice pear and cocoa enveloped in a fine texture. There is a long finish with crisp lime like acidity. This wine will age beautifully over the next several years.

Vineyard:

97% Carignan and 3% Zinfandel from Zaina Vineyard located in the southern Ukiah Valley in Mendocino County. This is a Fish Friendly Farming certified sustainable, non-till vineyard. The old vines are dry farmed and the soils are gravelly loam.

Winemaking:

The hand-picked grapes were whole cluster pressed to a tall skinny stainless steel tank. After racking the clear juice at 250 NTU, we warmed it up to initiate fermentation. When the wine started to tick, we set the cooling on the tank to 68°F and let the wine ferment naturally. We gradually brought down the temperature while it was fermenting until it was around 50°F. When the wine reached about 2.5 brix we chilled the tank to arrest fermentation. We let the tank sit cold for several weeks to clarify and cold stabilize. When it was time to bottle, we racked the wine, added a small amount of organic yeast extract (food for the yeast) and a Champagne yeast culture. The wine was stored sur latte (on its side) for 15 months before it was disgorged. We simply topped the bottles after disgorging and did not add any sugar or sulfur.



Production: 632 Cases

Alc: 12.56% | TA: 7.34 g/L | pH: 3.06 | Total SO₂: 32 ppm | VA: 0.35 g/L
RS: 1.7g/L | Turbidity: 0.81 NTU | Pressure: 6.3 Bar