

# Las Jaras Wines

## 2021 BIG BEAUTIFUL BUFF

Monterey County

This is our first vintage of Big Beautiful Buff, our newest white wine added to the lineup. When seeking out some organically grown grapes for our WAVES wine in 2021, we happened upon this beautiful source for Grüner Veltliner. We have always loved Austrian Grüner Veltliner, from the cheap liter bottles of Berger, to the high-end ones made by Bernard Ott. These grapes come from San Ardo, Monterey County and are grown on some windswept sandy foothills. We quite like how the wine turned out with all of the varietal typicity that we wanted to capture. It has aromas of white peach, nectarine, and meyer lemon. The palate is bone dry with flavors that echo the aromas. In the mid-palate we find a dense core of rich fruit and marmalade that leads to a mineral finish. This wine really benefitted from extended sur lies aging.

Serve with lighter fare and also spicy Vietnamese or Thai cuisine. Try it with laarb, bún chay or goi ga.

**Vineyard:** The grapes for this wine come from the Rava Blackjack vineyard in San Ardo. The grapes are organically grown on sandy soils. The area is quite warm but very windy. We ended up picking these grapes about a month later than expected.

**Winemaking:** The grapes were hand picked and put into our press immediately after being received into the winery. We settled the juice for 24 hours, followed by racking and a 15ppm SO<sub>2</sub> addition. Often times we add a bit of sulfur at this stage to delay malo-lactic fermentation and to avoid creating volatile acidity compounds. We heated the tank and native fermentation started about 7 days later. Near the completion of the fermentation, I transferred some of the volume of the wine to an 800L demi muid. After four months, I transferred that volume to a concrete egg and this is the resulting wine. This wine was actually aged in stainless steel, large format oak and concrete egg. After 10 months on its lees, we racked the wine in preparation for bottling. This wine was bottled without fining or filtration. The wine may throw a haze or may have a deposit, but this is nothing to be worried about; instead rejoice!



Label Art by Angelfire

*Production: 65 cases*

*ABV: 12.9% | TA: 5.4 g/L | pH: 3.51 | VA: 0.36 g/L | DCO<sub>2</sub>: 1190ppm*

*Total SO<sub>2</sub>: 38ppm | RS: 0.66 g/L | Turbidity at bottling: 7.5 NTU*

