

Las Jaras Wines

2021 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, impeccably made, artisanal baguettes, and plenty of salted butter. 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 — in past vintages, we have had varying percentages of Carignan and 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 2021 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 also texturally interesting as a result of destemming the zinfandel and pressing immediately.

Varietal Blend:

%	Variety	Vineyard	Farming
50%	Zinfandel	Gary Venturi	Organic
19%	Carignan	Gary Venturi	Organic
7%	Petite Sirah	Gary Venturi	Organic
13%	Zinfandel	Tolini	Organic
11%	Carignan	Ricetti	Certified Organic



Vineyards: All of the vineyards we source for this wine are head trained old vines that are dry-farmed. Gary Venturi's vineyard is in Calpella, north of Ukiah. Tolini is in the town of Ukiah and Ricetti is in Redwood Valley.

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 10 ppm 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.

Label Art by Amanny Ahmad

Production: 509 cases
ABV: 12.82% | TA: 5.71 g/L | pH: 3.52 | VA: 0.49 g/L | DCO2: 880 ppm | Total SO2: 21 ppm | RS: 0.74 g/L
Malic: 0.09 g/L | Turbidity at bottling: 15 NTU

