

Las Jaras Wines

2021 SUPERBLOOM

Cuvée Zero Zero

Is it dark pink? Or is it light red? This is the fourth vintage of Superbloom, our zero-zero wine that defies categorization. You know that moment right after sunset, before the stars are out in full — what poets call the “violet hour”? That’s the moment to open this wine. Call it a nighttime rosé, if you’d like. Drink it with friends for a perfect summer apéro.

Our wild idea with this wine was to co-ferment red and white Rhône varieties from a single vineyard, then to keep completely natural by adding nothing and taking nothing away in the cellar. All vintages of this wine contain about a third red and two-thirds white grapes. We call this “California Table Wine,” but don’t be fooled by the humble name. Superbloom is a complex, utterly unique wine that expresses the specialness of Love Ranch vineyard in the Sierra Foothills. The red grapes give this wine a spicy nose and plenty of texture, while the white grapes add beautiful salted watermelon and rhubarb notes, plus a clean, mineral finish.

Superbloom is named after the wildflowers that erupt in the desert after a wetter-than-normal rainy season. They’re a sign that winter is over and warmer, happier days are ahead. We know that spring has not yet sprung in a lot of the country — but in the meantime, you can sip Superbloom and dream of warm California nights.

Varietal Blend: 21% Mourvèdre | 19% Marsanne | 15% Roussane | 14% Carignan | 11% Viognier | 10% Grenache Noir | 7% Grenache Blanc | 3% Picpoul Blanc

Vineyards: Almost all of the grapes come from Love Ranch vineyard in Madera County, near Coarsegold. This certified-organic vineyard is situated near the southern gate of Yosemite on rolling hills at about 2,000 feet above sea level. The climate is very hot there; it can get up to 90 degrees F by 10am. The soils are free-draining granitic granitic schist. This combination of factors means the grapes ripen quickly, and fruit from Love Ranch is often the first into the winery each year. Because the mourvedre and grenache noir had low yields, we decided to add Carignan from Aspesi Ranch, an old-vine vineyard near Fresno that is farmed organically by Oscar Ramos, who also farms Love Ranch. We also added a touch of early picked viognier to give some acidity to the blend.

Winemaking: This is a carbonic co-ferment wine that we made in several tanks, each of which we treated differently. We treated this wine to cold carbonic macerations from 11-14 days long. After press, we fermented the juice from each lot separately in stainless steel. We combined the lots once they were dry. Primary and malo-lactic fermentation were native. There have been no additions to this wine.

Label Art by Jade Roche

Production: 2390 cases
ABV: 10.5% | TA: 6.2 g/L | pH: 3.62 | VA: 0.79 g/L | DCO2: 1231 ppm | Total SO2: 0 ppm | RS: 1.5 g/L
Turbidity at bottling: 45 NTU

