

Las Jaras Wines

2021 VIOGNIER

Sanford and Benedict Vineyard | Santa Rita Hills

Would you believe that we put Viognier in a bottle? We wouldn't have believed it ourselves; but when a variety that we would usually not give a second thought about is in the most magical place, special things can happen. The result is a quite serious wine that we can't wait to share with you. We originally picked up this fruit to go into our Superbloom blend. We wanted a lean white wine to go into the blend to give it some nerve; so we decided to give Viognier from the very cool Santa Rita Hills appellation in Santa Barbara County a try. Viognier usually does not give a lean wine, but we picked it quite early to show that expression. Viognier typically has an intense floral aromatic expression with a fat and oily palate. The wine we made from the vintage tasted astounding, so we kept one 800L demi muid out of the Superbloom blend to see how it aged. Well, the wine aged beautifully, so we bottled a little bit for you to enjoy. On this nose this wine opens up with delicate white flower and Fuji apple aromas and subtle stony mineral touches.

Vineyard

The grapes from this vineyard came from the historic Sanford and Benedict vineyard in the Santa Rita Hills. This organically farmed vineyard is in one of the coolest winegrowing regions in California. The block is own rooted on gravelly soils of marine sediment with limestone base that has a slight northern slope and sits in a bit of a bowl that protects it from the wind.

Winemaking

We picked the grapes on September 27th and the fruit came at 19 brix. For a bit of perspective, this was out second to last pick of the season and the fruit only had a potential alcohol of 12%. That is the beauty of a cool growing region; long hangtimes for flavor development. After we had the fruit trucked six hours north in a refrigerated truck, we pressed lightly and settled the juice for 24 hours before we racked to another tank for fermentation. Once fermentation started natively, we transferred some of the juice to three neutral 600L and 800L demi muids. Fermentation lasted about two weeks, after which we topped the barrels and let them age. We ended up using most of the wine in the Superbloom blend but kept one barrel out to see what happens. After a year of aging, we put the wine into stainless on light lees for one year before bottling. We racked about a month before bottling and then returned the wine to its original vessels. Just before the bottling date, we racked the wine to a tank for bottling. It was bottled without fining or filtration.



Label Design by Alex Goose

Production: 60 Cases | ABV: 12.2% | TA: 6.3 g/L | pH: 3.40 | VA: 0.58 g/L | DCO2: 1110 ppm
Total SO2: 52ppm | RS: 0.15 g/L | Malic: 0 g/L Turbidity at bottling: 3.7 NTU