

Las Jaras Wines

2022 OREGON PINOT NOIR

La Belle Promenade Vineyard | Chehalem Mtns AVA in Willamette Valley, Oregon

We have been making Pinot Noir from the La Belle Promenade Vineyard in Oregon since 2018. It is a unique site at high elevation on a southwestern facing slope along the bucolic hills of the Chehalem Mountains. The vineyard is dry farmed organically and is planted to Pinot Noir, Pinot Meunier, Chardonnay, Grüner Veltliner and Mondeuse Noir. Although appellation rules do not allow us to label this bottle with its specific provenance (this is because we trucked the grapes from Oregon back to our winery in California), this wine is a pure expression of the La Belle Promenade Vineyard. The 2021 vintage in Oregon was one with reduced yields and intense fruit. Since the vineyard is so far away, we rely on the experience and expertise of our dear friend Grant Coulter who manages the vineyard and makes wine for both Flaneur and his own Hundred Suns wineries. Our picking window is on the lower end of the ripening scale because we would like to achieve a wine that has tension and tautness.

As always, this wine turned out quite stunning. There is such a classic Burgundian vibe but in more of a Volnay vein this vintage than the typical fatter Pommard expression we usually find. The 2022 La Belle Promenade Pinot Noir opens up with a nose of damp earth, cola, kirsch, and raspberry. The palate is bright in the attack with mineral layers and flavors of black cherry, plum and wild strawberry. It is elegant and lifted with a finish showing the very vine tannins and fresh acidity. There is a very long finish of cocoa powder and bright minerality with incredible length. This is a perfect wine for sushi, grilled trout, or other lighter fare.

Vineyard

La Belle Promenade is farmed organically with high precision and high density, and without irrigation. The vineyard sits 820 feet above sea level. The soils are the volcanic Jory and Nekia series. This wine is made from two blocks: one-third is clone 115 and the remaining two-thirds, which comes from the Orchestra Block, is planted to a random mix of clones.

Winemaking

To prepare the grapes for their 600-plus-mile journey from Oregon to our winery in Sebastopol, California, we had to get our vented, quarter-ton macrobins up to the vineyard. Once the grapes were harvested, they began their journey back to Sonoma County on a semi-truck with a refrigerator unit set to 40F. The fruit was pretty clean, despite the growing conditions.

The grapes from the Orchestra Block were destemmed and dumped into the tank. The grapes from the clone 115 block were destemmed with 20% of the bins left as whole clusters. We added no SO₂ to the tanks because the fruit was very clean. The wines fermented naturally at cool temperatures with very gentle cap movements. At dryness, we drained the tanks and transferred the free-run wines to new and used large-format barrels. (The press wines were aged separately and added to our Glou Glou wine). The core of the blend's wines continued to age on their lees until one month before bottling (14 months after harvest), when they were racked clean and returned to barrel. Before bottling, we racked the wine clean again, and we were able to bottle without fining or filtration.

Label Design by Alex Goose

Production: 578 cases | ABV: 13.12% | TA: 6.01 g/L | pH: 3.55 | VA: 0.79 g/L | DCO₂: 649 ppm
Total SO₂: 69 ppm | RS: 0.67 g/L | Turbidity at bottling: 10.4 NTU

