

# Las Jaras Wines

## 2022 ROSATO

Mendocino County

We are obsessed with all things Italian: pasta, disco, cars, and wine. This is the third vintage of our Rosato, which to us is like a rosé to drink at twilight. It is a rich, softly textured wine that drinks more like fine white wine than your typical pale pink, feather-light rosé. This wine has a deep strawberry color and an appealing heft – perfect for that moment when you transition from the pool to the dinner table for a candlelit, al fresco meal.

The 2022 Rosato has a delicate nose and subtle notes of candied cherry, violets, red plum, wet stones and star anise. The palate shows raspberry, quince, and meyer lemon, and has a long finish that gives a slight pucker and leaves you thirsty for another sip. This wine is going to be lovely all the way through winter, and if you can resist the temptation to drink it all, it will be lovely when aged for longer than a year. As they say in our favorite country in the world: *Buon vino fa buon sangue!* (Good wine, good health!)

### Varietal Blend

54% Sangiovese | 17% Primitivo | 15% Barbera | 9% Dolcetto | 5% Vermentino

### Vineyards

The Primitivo and Barbera is sourced from Gary Venturi Vineyard and the Vermentino and 15% of the Sangiovese is sourced from Larry Venturi Vineyard. Both Gary and Larry Venturi's vineyards are in Calpella, north of Ukiah. Gary's vines are to the west of Highway 101 and Larry's are just to the east of the highway. **Both these vineyards are dry-farmed organically.** The remaining 39% of Sangiovese and the Dolcetto are from Feliz Creek Vineyard, which is in Hopland near Sonoma County's northern border.

### Winemaking

Being able to pick these varieties at the perfect moment of ripeness is of utmost importance to make a wine that is suave without being heavy. Each of the vineyard blocks were harvested and vinified separately. After we received the fruit, we treading the bins and then tumbled the grapes in the press ten times before pressing. The Larry Venturi Sangiovese lot was treading and added to a tank for 5 days at ambient temperature before being dug out and pressed. After settling overnight at ambient temperature, each lot was racked with light lees to a stainless-steel tank and a small 10ppm SO<sub>2</sub> was added. Each lot was kept in the tank until native fermentation started. The tanks were racked to their fermentation and aging vessels, which were a mixture of large format barrels (500-600L) and 1200L amphora. The wines were topped up at the end of fermentation and aged until winter. The wines underwent native malolactic fermentation. In February, we performed a blend by racking clean to tank then back to their vessels. In March, we clean racked to tank. We performed just one more tank to tank racking before bottling and bottled without fining or filtration.

### Label Art by Carly Mark

Production: 455 cases | ABV: 12.52% | TA: 5.13 g/L | pH: 3.55 | VA: 0.51 g/L | DCO<sub>2</sub>: 1456 ppm | Total SO<sub>2</sub>: 34 ppm | RS: 0.9 g/L Turbidity at bottling: 18 NTU

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