

Las Jaras Wines

2022 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 changes—in the 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 2022 Rosé is all about savory blue tones of blueberry, boysenberry, and hibiscus. On the palate, it is packed with electric sensations of lime, green strawberry and minerality, with a bone-dry finish. It is texturally very light as a result of a gentle touch.

Varietal Blend

75% Zinfandel and 23% Carignan from Gary Venturi, organic farming.
2% Vermentino from Larry Venturi, organic farming.

Vineyards

The Gary Venturi vineyard is in Calpella, north of Ukiah and is head trained dry farmed old vines. Larry's vineyard is on the other side of the highway and the Vermentino is a newer block.

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 10ppm sulfur and after 24 hours of settling the juice at cellar temperature 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 where it went through native malo-lactic fermentation. In a blending trial we liked the effect adding a small amount of vermentino to the blend ala Provence where they call the variety Rolle. Close to the bottling date we added a small amount of sulfur.



Label Art by Amanny Ahmad

Production: 509 cases ABV: 11.65% | TA: 5.65 g/L | pH: 3.49 | VA: 0.68 g/L | DCO2: 1439 ppm
Total SO2: 27 ppm | RS: 1.3 g/L | Malic: 0.09 g/L | Turbidity at bottling: 10 NTU