

Las Jaras Wines

2022 SUPERBLOOM

Cuvée Zero Zero

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. This is our fourth vintage of Superbloom, our zero-zero wine that defies categorization. Is it dark pink? Or is it light red? 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 food and friends for a perfect summer apéro.

Our original wild idea with this wine was to co-ferment red and white Rhône varieties from a single vineyard, then to keep it completely natural by adding nothing and taking away nothing in the cellar. This wine will usually contain half to two-thirds white grapes and the balance red. We call this a “California Table Wine.” But don't be fooled by the humble name. Superbloom is a complex, utterly unique wine that was originally made to express the specialness of Love Ranch vineyard in the Sierra Foothills.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 and beautiful, salted watermelon and rhubarb notes, plus a clean, mineral finish.

Vineyards

In the spring of 2022, Love Ranch vineyard in Madera County, near Coarsegold got hit with a bad frost, so we took the opportunity to find some new cool grapes for Superbloom! Our approach is to use organic grapes from warm areas on rocky or gravelly free-draining soils. We also added a touch of early picked viognier to give some acidity to the blend. We think this is our freshest tasting vintage to date.

Winemaking

This is a carbonic co-ferment wine that we made in several tanks, each of which with a different varietal mix. We treated this wine to cold carbonic macerations from 10-14 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 malolactic fermentation were native. There have been no additions to this wine and it is not filtered or fined.



Label Art by Jade Roche

Production: 2700 cases ABV: 11.93% | TA: 592 g/L | pH: 3.678 | VA: 0.81 g/L | DCO2: 1421 ppm
Total SO2: 0 ppm | RS: 1.0 g/L Turbidity at bottling: 149 NTU

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Varietal Blend

%	Variety	Vineyard	AVA	Farming
26%	Grenache Noir	Silvaspoons	Lodi	Organic (transitioning)
9%	Grenache Noir	Love Ranch	Madera County	Certified Organic
24%	Verdelho	Vista Luna	Borden Ranch, Lodi	Biodynamic/Organic
7%	Mourvèdre	Love Ranch	Madera County	Certified Organic
8%	Roussane	Love Ranch	Madera County	Certified Organic
6%	Carignan	Gary Venturi	Mendocino County	Organic
7%	Viognier	Sanford and Benedict	Sta. Rita Hills	Certified Organic
7%	Grenache Blanc	Love Ranch	Madera County	Certified Organic
4%	Chenin Blanc	Frei Vineyard	Green Valley Solano	Organic
2%	Albariño	Bokisch	Clements Hills, Lodi	Certified Organic