

Las Jaras Wines

2023 BIG BEAUTIFUL BUFF

100% Albariño | Bokisch Vineyard, Lodi

Albariño done right is fresh, saline, and mineral-laden, making it the perfect candidate for Big Beautiful Buff, our new series of sexy crisp white wines. We jumped at the opportunity to try out some of the Spanish variety. This wine is akin to our Chenin Blanc in that we picked the grapes quite early to preserve freshness and then achieved a layered, mineral expression by fermenting and aging in different vessels. We love how the wine turned out because it has all of the varietal typicity that we wanted to capture. Like opaque sunshine in the glass, It has aromas of flint, apple blossom, Meyer lemon, and honeydew melon. The palate is bone dry with flavors of yellow nectarine, white cherry and wet rock. The quite dense with minerality which gives the wine a long savory and mouthwatering finish.

This wine is best with lighter fare and also spicy Vietnamese or Thai cuisine. Try it with laarb, bún chay, or goi ga.

Vineyard

The grapes for this wine come from the Bokisch Vineyard in Clements Hills, in the eastern foothills of Lodi. The grapes are organically grown on Redding and Yellowlark gravelly loam soils. The area is quite warm and at an elevation of 138 ft but is cooled in the evenings by the Delta Breeze.

Winemaking

The grapes were hand-picked at night and arrived at the winery mid-morning. There was no skin contact because we did not want to interrupt the delicacy of the variety. We added 10ppm SO₂ at this stage to delay malo-lactic bacteria from exploiting the juice and to avoid creating volatile acidity compounds. We heated the tank and native fermentation started about seven days later. We started the fermentation in a stainless-steel tank and then transferred the juice to two 1200L sandstone jarres and a few 600L and 800L neutral demi muids. The wine underwent native malo-lactic fermentation. After 5 months of aging, we racked the wine off its lees in preparation for bottling. This wine was bottled without fining or filtration. The wine may throw a haze or may have a deposit, but this is nothing to be worried about; instead rejoice! After five months of aging, we racked the wine off its lees in preparation for bottling. This wine was bottled without fining or filtration. This means the wine may be hazy or have a deposit, but this is nothing to be worried about; instead rejoice!



Label Art by Angelfire

Production: 755 cases | ABV: 12.96% | TA: 6.54g/L | pH: 3.25 | VA: 0.49 g/L | DCO₂: 1221ppm
Total SO₂: 42ppm | RS: 0.98 g/L | Turbidity at bottling: 10.1 NTU