

Las Jaras Wines

2024 ROSÉ

Old Vines | Mendocino County

Yes, it's a pink party wine — but it's got range. This rosé isn't just for rooftop hangs or poolside pours (though it'll shine there, too). It's the kind of bottle you bring to a dinner party where the playlist is on vinyl and the butter is cultured. It's built for tinned fish, crusty baguettes, flaky salt, and good conversation. If it could speak, it'd flirt in French and reference your favorite film noir.

We focus less on varietal makeup and more on crafting a rosé that's fruity, savory, and perfectly balanced in vibe, deliciousness, and refreshment. Our 2024 Rosé is a nod to the lighter side of old vine Zinfandel and Carignan, focused on feel and flow more than formula.

This vintage smells like deep-summer berries—blueberry, boysenberry, a whiff of hibiscus—and lands on the palate with bright hits of lime, underripe strawberry, and a clean mineral finish. It's feather-light and bone-dry thanks to a careful hand and a little early-picked Viognier to loosen up the palate.

Vineyards & Varietal Blend

%	Variety	Vineyard	Farming
52%	Carignan	Gary Venturi	Organic
30%	Zinfandel	Gary Venturi	Organic
8%	Viognier	Sanford and Benedict	Practicing Organic
8%	Vermentino	Gary Venturi	Practicing Organic
2%	Vermentino	Larry Venturi	Certified Organic



The Gary Venturi vineyard is in Calpella (north of Ukiah) and is head trained dry farmed old vines. Larry's vineyard is down the street, with the Vermentino on a steep hillside. Sanford and Benedict is a historic vineyard planted in the late 70's. The Viognier is own rooted and was planted in the early 80's.

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 in barrels and concrete eggs. The wines went through native malo-lactic fermentation in those vessels at cool temperatures. In a blending trial, we liked the effect of adding Vermentino to the blend a la Provence where they call the variety Rolle. Close to the bottling date we added a small amount of sulfur. This wine has not been fined or filtered.

Label Art by Amanny Ahmad

Production : 350 cases Alc: 13.42% | TA: 5.72 g/L | pH: 3.41 | VA: 0.38 g/L | RS: 0.4 g/L | Total SO₂: 63 ppm | Malic: 0.0 g/L
Dissolved CO₂ at bottling: 1200 ppm | Turbidity at bottling: 1.1 NTU