

# Las Jaras Wines

## 2023 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 fifth 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 Superbloom is a complex, utterly unique wine that was originally made to express the specialness of California. 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.

#### Varietal Blend & Vineyards

%	Variety	Vineyard	AVA	Farming
24%	Grenache Noir	Love Ranch	Madera County	Certified Organic
16%	Grenache Blanc	Love Ranch	Madera County	Certified Organic
17%	Marsanne	Love Ranch	Madera County	Certified Organic
14%	Grenache Noir	Silvaspoons	Lodi	Organic (Transitional)
12%	Vermentino	Larry Venturi Vineyards	Mendocino	Certified Organic
7%	Viognier	Sanford and Benedict	Sta. Rita Hills	Organic

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 Vermentino and Viognier to give some acidity to the blend. We think this is our freshest tasting Superbloom yet!

#### Winemaking

This is a carbonic co-ferment wine that we made in three separate tanks, each with their own varietal mix. We changed the way we make the wine for this vintage. While we would typically employ a cold carbonic for 10-14 days, this time on the 10<sup>th</sup> day we opted for two days of pump overs to get the fermentation going before pressing. We pressed the juice and fermented it in stainless steel tanks at warm temperature. This new method gives the wine a bit more texture, but with much better clarity, vibrance and chemistry! Once dry, we assembled the lots in tank for aging. Primary and malo-lactic fermentation were native. There have been no additions to this wine.

Label Art by Jade Roche

Production: 1444 cases ABV: 11.04% | TA: 5.72 g/L | pH: 3.59 | VA: 0.46 g/L | DCO2: 1337 ppm  
Total SO2: 0 ppm | RS: .85g/L Turbidity at bottling: 68 NTU

