

G.D.VAJRA

BAROLO



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO CLARÉ J.C. 2018

Ampeloscio Vajra

“ Claré J.C. is a Nebbiolo made according to a 1606 note from the House of Savoia jeweler Gian Battista Croce. This wine is a time-capsule into an era when Nebbiolo wines tasted fresher, lifted and slightly crisp. This is a wine for people who are young, brave at heart and curious about Piemonte’s forgotten past. ”

Giuseppe Vaira

DESCRIPTION: Produced with grapes from younger vines, Claré JC is a 100% Nebbiolo vinification. This is a truly original take on the forgotten days of Nebbiolo, and follows a winemaking protocol written in 1606 by G.B. Croce, jeweler of the House of Savoia.

VARIETY: 100% Nebbiolo, 1/5 whole cluster.

VINEYARD AND TERROIR: A range of young estate vineyards.

VINTAGE: 2018 was marked by an abundant flowering, a gradual ripening and one of the latest harvests of the decade. Precipitations were exceptional during the entire year, as the dedication of our vineyard team. Such determined work and a meticulous sorting gifted us with healthy grapes, with delicate perfumes and a juice that was pink already upon crushing. This harvest was particularly favorable for the best exposed vineyards, those at high elevation, and the late ripening varieties. All the wines are fragrant, deliciously aromatic, with elegant tannins. 2018 reminds 2016 and perhaps even more 2004, and promises to become an elegant and classic vintage.

HARVEST AND WINEMAKING: Nebbiolo for 2018 Claré JC was picked on October 9th. Approximately 20% of the grapes were gently put as whole-cluster at the bottom of the vat and topped up with crushed fruit. After 8 days of skin contact, wine was racked into a pressurized vat (autoclave) to finish fermentation off the skins, for a more gentle extraction. Malolactic was held in stainless steel and the wine bottled on February 22nd 2019.

AGING: 2018 Claré JC spent a very short time in stainless-steel prior to bottling and was bottled on Feb. 22nd 2018. .

TASTING NOTES: Translucent pigeon blood ruby color. The nose opens with a rush of rose petals, cherry, wild mountain berries and an almost candied strawberry tone. Mint, stone fruits, red orange, sweet spices and a whiff of liquorice add a kaleidoscope of aromatics. The mouth is vibrant and dominated by cherry and stone fruit aromatics, with a vivid raspberry tone. The tannin is incredibly silky and the finish is smooth and layered. This wine is meant to serve slightly chilled during the warmer months (14-16°C) and can pair an amazing array of diverse food, from aperitifs and appetizers to fried delicacies and BBQs.

TRIVIA:

- The name, Claré J.C., pays homage to Thomas Jefferson – who visited Piemonte in 1787 and described Nebbiolo “dry as a claret, sweet and lingering as Madeira, brisk as Champagne” and to Darrell Corti of Corti Bros Sacramento, CA. – an amazing person and pioneer of Piemonte wines who helped us recreate the style of this forgotten, semi-sweet and sparkling Nebbiolos.
- Claré J.C. was first produced in 2014 and is a unique wine in its league.

Azienda Agricola G.D. Vajra

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