

Jada

Jada Vineyard & Winery, Willow Creek District, Paso Robles

Where the intensity of elevated sunshine, high pH soils and ocean influences dance with our aspirations for Syrah and Cabernet Sauvignon.



2017 JERSEY GIRL

88% Syrah, 9% Viognier, 3% Graciano • 362 cases produced

A love letter from Jack Messina to his wife Robyn who was born in Neptune, New Jersey.

THE REGION

The Willow Creek District has loam and calcareous hillsides resembling the Southern Rhone. Proximity to the ocean draws cooling afternoon winds creating large diurnal temperature swings that extend the growing season - increasing complexity and intensity. Willow Creek became an official AVA subregion in 2014.

THE VINEYARD

The mixed soils of the site were planted in 1999. We farm using organic, biodynamic, and sustainable farming techniques and in 2018, we received a SWEEP grant from the CDFA for our commitment to sustainability.

THE 2017 VINTAGE

- Spring was mild and wet, which recharged the moisture in the soil.
- Warm weather during most of the growing season, created vigorous growth, moderated by deficit-irrigation & precise canopy management.

THE VINIFICATION

Winemaker: Joshua Harp

All grapes were hand harvested before dawn with vineyard cluster sorting and winery berry sorting. Picking passes were made through the vineyard on September 27-29 with a final pass on October 11. Each picking was followed by a 24 hour cold maceration. The grapes were fermented in stainless steel in closed-top tanks.

- Alcohol: 15.2% | ph: 3.83 | TA: 5.8 g/L
- Bottled on March 13, 2019

THE TASTING NOTES

94 Points - Jeb Dunnick



features:

- 15 miles from the Pacific Ocean's strong cooling influence
- Clay loam and limestone-rich calcareous soils impart natural acidity
- High pH soils provide dark colors ideal for Rhone and Bordeaux varietals
- 1000' elevation is just above the the fog line.
- Abundant sunshine in the growing season

clone/rootstock:

- Syrah: Estrella/5C, 383/420A
- Graciano: 571/1103P
- Viognier: 642/420A

- Harvest began at a normal pace thanks to the experience of our winemaking team & proper lab testing.
- Temperatures cooled mid-September, allowing the red grapes to mature gradually & achieve additional phenolic ripeness & balance.

fermentation:

- Most varietals were fermented individually with some co-fermentations that lasted 8 to 23 days each.
- Peak temperatures reached 96 to 99 degrees for extraction and texture.
- Barrel aged 16 months in 21% new French Oak, 79% neutral.
- 73% in large format 350L & 500L barrels
- 27% in 228L Burgundy barrels.
- Cooperages: Boutes and Francois Frère.
- The wine was bottled unfinned & unfiltered.

"A Syrah-dominated blend... its deep purple color is followed notes of blackberries, toasted spice, cured meats, and pepper, and hints of chocolate. Ripe, rounded, and supple on the palate, with a savory, meaty character, it's beautifully balanced, has fine tannins, and a great finish."