

Jada Hell's Kitchen

Jada Vineyard and Winery

United States - California - Paso Robles

Even at 60% Syrah, this wine still places Grenache in the limelight. A decadent nose of cherries and candied flowers opens to darker, earthier notes of garrigue, cola, and graphite. The wine aged for 16 months in mostly 350L and 500L barrels, with only 15% new, French oak. The finish is long, with subtle traces of sweet tobacco and cedar, and layered, fine tannins.

The wine takes its name from an area on the West-side of Manhattan that still exists today. The TV show did not come up with that name, although the producers have purchased several cases of this wine. It was an area initially populated by slaves and then immigrants from all over the world upon their arrival in New York. It is also the neighborhood in which Jack's parents met and fell in love and it has become one of Jada's most well-known and popular labels to-date.

Specifications	
Appellation	Paso Robles
Wine Type	Red
Varietals	60% Syrah, 20% Grenache, 16% Graciano, 3% Viognier, 1% Tannat
Age of Vines	12 years
Agricultural Practices	Organic
Soil type	Clay Loam with soil pH 8.3. Fractured limestone in top horizons and at 17"
Vinification	The 2017 Hell's Kitchen was blended from five separate fermentations ranging from 8 to 14 days for the Syrah, 17 days for the Grenache, and 39 days for Graciano. Syrah lends density and dark fruit to the blend, with Grenache adding additional structure and bright, red fruit aromatics. Aging for 16 months in a mixture of 500L, 350L, and 228L formats and a small amount of medium plus and heavy toast barrels. (15% new french oak, 85% neutral oak)
Production	517 (9-liter cases)



Reviews and News

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