



Jada Vineyard & Winery | Willow Creek District | Paso Robles, CA

2019 JERSEY GIRL

92% Syrah, 4% Graciano, 3% Viognier, 1% Mourvèdre

THE VINTAGE

The 2019 vintage saw moderate temperatures from bloom through the end of October, marked by only brief, low-intensity heatwaves. Lower temperatures allowed for uninterrupted ripening and longer hang times, resulting in extremely dark and aromatic fruit from all varieties. Harvest began nearly two weeks later than 2018, likely due to the cooler temperatures and later bloom and fruit set, but continued into November. Fermentations revealed higher color than expected from the vineyard, paired with balanced tannin and no over-ripe flavors

THE VINIFICATION

Harvest began on October 7 with Syrah and Viognier for co-fermentation. The remaining Syrah and Graciano were picked between October 9 and 17. Each lot underwent 24-48 hours of cold maceration. The grapes were fermented in stainless steel, close-top tanks for 8-11 days. A small amount of Mourvèdre from Denner's Adelaida Vineyard was also fermented at Jada and put into the final blend.

- Blend of 3 separate, primary fermentations: Syrah (clones 174 & Estrella)/ Viognier co-fermentation, Syrah (Clones 383 & 174 - 8.6% whole cluster), and Syrah (clone 383)/ Graciano co-fermentation
- Overall, 2.7% whole cluster Syrah
- Cooperages: Boutes, Ermitage
- 27% Concrete Egg, 59% 228L barrels, 14% 500L barrels
- bottled unfinned & unfiltered



TECHNICAL DETAILS

VARIETIES

Syrah: 383/420A, 174/420A, Estrella/5C
Graciano: 571/1103P
Viognier: 642/ 420A
Mourvèdre: 233/1103P

VINEYARD

Jada Vineyard

APPELLATION

Willow Creek District, Paso Robles

BARREL AGING

15 Months, 20 days in 27% Concrete, 44% new French oak, 29% neutral French oak.

PRODUCTION

361 cases

ALC %

15.0

TA

5.9 g/L

ph

3.78