



## Jada Vineyard & Winery, Willow Creek District, Paso Robles

Located high above the ocean fog, plentiful sunlight and alkaline soils empower our grapes to reach their limits of intensity and purity.



## 2021 "1149" Rosé

99% Grenache, 1% Graciano • 153 cases produced

### 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

First planted in 1999, the vineyard is comprised of numerous soil types, from Linne Calodo to deep, clay loam. We focus on sustainable and organic farming practices; aspiring for Organic Certification in 2022.

### THE 2021 VINTAGE

- The 2021 vintage was marked by the another year of below average rainfall, cooler than expected heatwaves, and normal diurnal shifts.
- Small cluster and berry size offered concentrated color and flavor along with robust tannin.

### THE VINIFICATION

**Winemaker: Joshua Harp**

The Grenache was hand-harvested at 21 brix from a section of the block farmed specifically for rosé production. The grapes were destemmed into a stainless steel tank to macerate on skins for 24 hours before pressing. Fermentation was completed in concrete Dolia and concrete barrels. A small amount of Graciano was blended later for complexity and color.

- Alcohol: 12.8% | ph: 3.20 | TA: 5.3g/L
- Bottled: May 10, 2022



### 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:

- Grenache: Alban/ 420A
- Graciano: 571/1103P

- Drought and the effects of the hotter 2020 vintage likely contributed to the lower cluster and berry weights in 2021, making many varieties susceptible to early desiccation and further reducing yield after veraison.
- Consistent and cooler night time temperatures allowed the vine to ripen evenly, recover from heatwaves, and retain acidity.

### fermentation:

- 99% limited maceration to press (Grenache), 1% Graciano saignée.
- The Grenache portion of the blend was stabulated for 12 days before fermentation in three concrete tanks for 10 days at temperatures between 57F and 66F.
- Barrel aged 2 months, 25 days in 100% concrete, then an additional 2 months and 25 days in 57% stainless steel barrels, 19% in concrete, and 24% in neutral french oak.