

2019 PASSING BY

87% Cabernet Sauvignon, 12% Petit Verdot, 1% Petite Sirah

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

All grapes were hand harvested before dawn with vineyard cluster sorting and winery berry sorting. Harvest ranged from October 19 to November 1. Each lot underwent 24-48 hour cold macerations before fermentation. The grapes were fermented in stainless steel, closed-top tanks for 5-9 days.

- Blend of 5 separate fermentations: Blend of 5 separate fermentations: Cabernet Sauvignon (clones 4 and Palmer), Cabernet Sauvignon (Clones 337 and 4)/ Petit Verdot co-fermentation, Cabernet Sauvignon (Clones 4 and 337)/ Petite Sirah co-fermentation, Cabernet Sauvignon (clone 337), & Petit Verdot.
- 89% 225L, 11% 228L barrels.
- Cooperages: Darnajou, De Jarnac. Montgillard, Sylvain
- The wine was bottled unfiltered.



TECHNICAL DETAILS

VARIETIES

Cabernet Sauvignon: 4/5BB, 337/5C, Palmer/SO4 Petit Verdot: Abreu/ 5C Petite Sirah: Durif 02/ 1103P

VINEYARD

Jada Vineyard

APPELLATION

Willow Creek District, Paso Robles

BARREL AGING

Barrel aged 17 months and 23 days in 100% new French oak

PRODUCTION

447 cases

ALC %

15.2 TA 6.4 g/L ph 3.67

