2017 PASSING BY

83% Cabernet Sauvignon, 16% Petit Verdot, 1.0% Malbec

Jada Vineyard & Winery, Paso Robles (Willow Creek District)

Jada

VINEYARD

99% Jada Estate Vineyard; using organic, biodynamic, and sustainable farming practices

• Clay loam with fractured limestone layer at 36" - 39". Average soil pH: 8.4

Clone/Rootstock:
Cabernet Sauvignon: 337/5C, 4/5BB
Petit Verdot: Abreau/5C
Malbec: Unknown

VINIFICATION

Hand Harvest: 6 am hand harvested

Fruit Sorting
- Vineyard/ Field Sorting, Cluster Sorting, and Final Berry Sorting

Cold Maceration:
- 24 Hours

Fermentation:
- 100% Stainless Steel, closed-top tanks
- Yeast: Enartis Vinquiry D20, Laffort FX-10
- *Cabernet Sauvignon:* 14 Day fermentation with maximum temperature of 102F.
- *Cabernet Sauvignon/ Petit Verdot Co-Fermentation:* 12 Day average fermentation with maximum average temperature of 97F.
- *Cabernet/ Malbec Co-Fermentation:* 14 Day fermentation with maximum temperature of 100F.

FINISHED WINE

pH: 3.49

TA: 7.3 g/L

Alcohol: 15.1 %

GF: 0.6 g/L

VA: 0.70 g/L

Barrel Program | Aging:
- Cooperages: Darnajou, Sylvain
- Final Blend: 88% New French Oak, 12% Neutral Oak; 100% 225L
- Total Barrel Aging: 17 Months

Fining/Filtration:
- un-fined
- unfiltered

Harvest Date:
Cabernet Sauvignon: 10/17/2017, 10/21/2017, 10/24/2017
Petit Verdot: 10/17/2017
Malbec: 10/20/2017

Bottling Date: 6/10/2019
Retail: $85.00
Cases Produced: 259 cases

Winemaker: **Joshua Harp**
Consulting Winemaker & Viticulturist: **Eric Jensen**
Consulting Winemaker: **Tony Biagi**

TECH SHEET

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