

2020 JERSEY GIRL

83% Syrah, 10% Graciano, 6% Viognier, 1% Tannat

THE VINTAGE

The vintage began with the coolest March to May period seen in the previous 5 years, however temperatures increased quickly by early July. Though the quantity of days over 95F were similar to that of the 2018 vintage, 2020 saw 7.75% more GDD (Growing Degree Days). The higher GDD in 2020 was due in part to higher average nighttime temperatures, resulting in lower, yet well-balanced acidities in most varieties.

THE VINIFICATION

The 2020 Jersey Girl embodies our love for not only blends but also cofermentations. At the core of the blend is one of our darkest clones of Syrah, clone 383, and a co-fermentation of Syrah, Viognier, and Graciano harvested on the same day. Several other Syrah based co-fermentations were blended into the Jersey Girl to add mid-palate richness, with color and spicy and earthy notes from the Graciano and Tannat. Overall about 7% of Syrah was fermented as whole cluster to add more spice, floral notes, and complex fruit aromatics.

- Blend of 4 separate fermentations: Syrah (383 clone) fermentation, Syrah (Estrella Clone)/Viognier/Graciano co-fermentation, Graciano/Syrah (383 clone) co-fermentation, Syrah (174 clone)/Tannat co-fermentation
- Cooperages: Boutes, Ermitage
- 70% 228L barrels, 18% 500L barrels, 12% 350L barrels



TECHNICAL DETAILS

VARIETIES

Syrah: 383/420A, 174/420A,

Estrella/5C

Viognier: 642/ 420A Graciano: 571/1103P Tannat: 474/5C

VINEYARD

Jada Vineyard

APPELLATION

Willow Creek District, Paso

Robles

BARREL AGING

18 months, 6 days in 68% neutral French oak, 24% new French oak, and 8% once-used French oak

PRODUCTION

308 cases

ALC %

15.3 TA 6.7 g/L ph 3.55

