



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

2019 HELL'S KITCHEN

55% Syrah, 17% Graciano, 16% Grenache,
12% Tannat

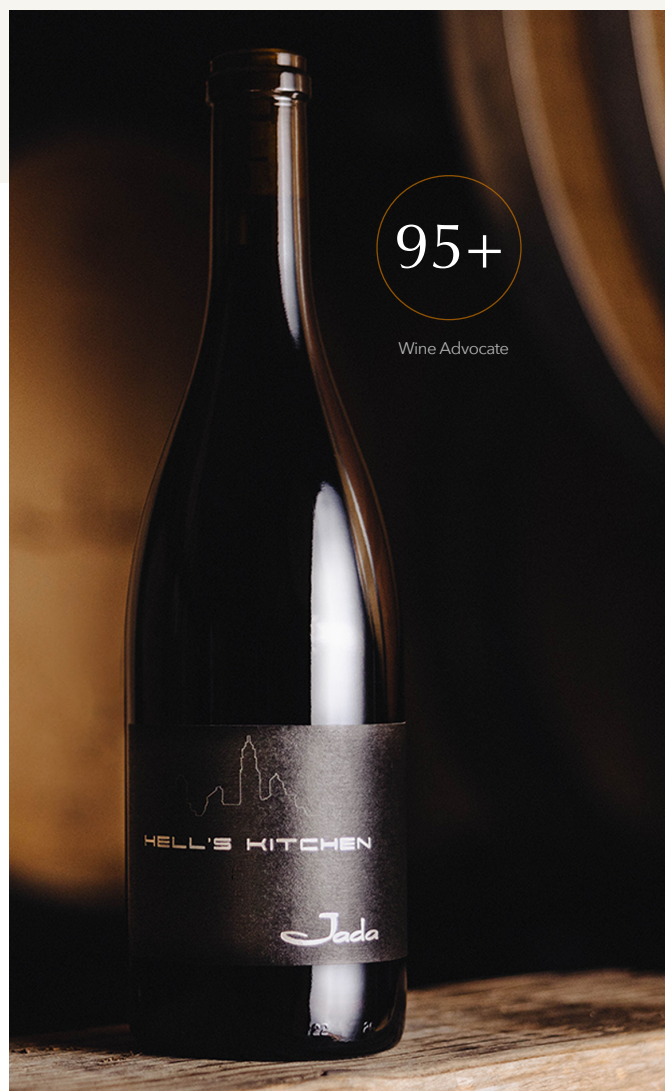
THE VINTAGE

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 7, starting with Syrah, to October 29, with Tannat as the final pick. Each lot underwent 24-96 hours of cold maceration before fermentation. The grapes were fermented in stainless steel in closed-top tanks for 8-16 days. The Tannat was pressed after 5 days of fermentation to reduce tannin extraction.

- Blend of 5 separate fermentations: Syrah (383 clone), Syrah (Estrella Clone)/Graciano/Tannat co-fermentation, Graciano/ Syrah (383 clone) cofermentation, Grenache (Alban clone) 10.6% Whole Cluster/ Graciano co-fermentation, and Tannat. Overall 2.4% Whole Cluster
- 36% 500L, 41% 350L, 23% 228L barrels
- Cooperages: Claude Gillet, Montgillard, Atelier
- bottled unfined & unfiltered



TECHNICAL DETAILS

VARIETIES

Syrah: 383/420A, Estrella/5C
Graciano: 571/1103P
Grenache: Alban/ 420A
Tannat: 474/5C

VINEYARD

Jada Vineyard

APPELLATION

Willow Creek District, Paso
Robles

BARREL AGING

Barrel aged 15 months in 40%
new French oak, 60% neutral
oak.

PRODUCTION

453 cases

ALC %

15.2

TA

6.3 g/L

ph

3.68