



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 "XCV"

100% Viognier • 101 cases produced

79% Jada Vineyard, 21% Caliza Vineyard

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

Viognier was hand harvested at an average of 23.4 brix from the Jada Estate Vineyard and Caliza Vineyard. The grapes were destemmed into tank to undergo a 24-hour maceration on skins before pressing. Fermentation was completed in large format barrels then aged in the same barrels. Battonage was performed every two weeks.

- Alcohol: 14.0% | ph: 3.49 | TA: 5.1g/L
- Bottled: June 09, 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:

- Viognier: 642/ 420A

- 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:

- Gently basket-pressed to minimize tannin extraction.
- The fruit from both Jada and Caliza were macerated and pressed together. The juice was stabulated for 10 days before fermentation in three 500L barrels at 58F to 68F. Two different kinds of yeast were used to inoculate the barrels.
- Barrel aged (including fermentation) 6 months, 21 days in 50% new, French oak, 500L barrels.