



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

2020 HELL'S KITCHEN

52% Syrah, 26% Graciano, 18% Grenache, 4% 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

This wine was largely crafted in the vineyard, through careful selection of block sections for multiple co-fermentations. The Grenache and co-fermentation components were matured in 61% large format barrels to develop a round mouthfeel while retaining freshness and minerality.

- Blend of 4 separate fermentations: Graciano/Syrah (383)/Syrah (174) co-fermentation, Syrah (174)/Tannat co-fermentation, Syrah (Estrella)/Syrah (174)/Graciano co-fermentation, Grenache (Alban clone) fermentation
- 36% 500L, 25% 350L, 39% 228L
- Cooperages: Atelier, Boutes, Claude Gillet



TECHNICAL DETAILS

VARIETIES

Syrah: 174/420A, 383/420A, Estrella/5C
Graciano: 571/1103P
Grenache: Alban/420A
Tannat: 474/5C

VINEYARD

Jada Vineyard

APPELLATION

Willow Creek District, Paso Robles

BARREL AGING

15 Months, 11 Days in 30% new French oak, 34% once-used French oak, 36% neutral French oak

PRODUCTION

300 cases

ALC %

15.5

TA

6.7 g/L

ph

3.55