

Jada

Jada Vineyard & Winery, Willow Creek District, Paso Robles

Where the intensity of elevated sunshine, high pH soils, and ocean influences come together with our aspirations for Syrah and Cabernet Sauvignon.



2018 JERSEY GIRL

94% Syrah, 5% Viognier, 1% Graciano • 503 cases produced

A love letter from Jack Messina to his wife Robyn who was born in Neptune, New Jersey.

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

The mixed soils of the site were planted in 1999. We farm using organic, biodynamic, and sustainable farming techniques and in 2018, we received a SWEEP grant from the CDFA for our commitment to sustainability.

THE 2018 VINTAGE

- Near perfect growing conditions allowed for a long, warm growing season tempered by cooler temps at the end of August and September.
- The result was phenomenal concentration & balance.

THE VINIFICATION

Winemaker: Joshua Harp

All grapes were hand harvested before dawn with vineyard cluster sorting and winery berry sorting. Picking passes were made through the vineyard on September 25 through October 8 with a final pass on October 20 for the Graciano.. Each picking was followed by a 24 hour cold maceration. The grapes were fermented in stainless steel in closed-top tanks.

- Alcohol: 15.2% | ph: 3.85 | TA: 5.8 g/L
- Bottled on March 17, 2020

THE TASTING NOTES

96 Points - Jeb Dunnuck



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:

- Syrah: Estrella/5C, 383/420A
- Graciano: 571/1103P
- Viognier: 642/420A

- Harvest began at a normal pace thanks to the cooler harvest temps allowing the winemaking team to harvest at will.
- These optimum growing conditions allowed for an average of 30% more color & tannin for most varieties than in the 2017 vintage.

fermentation:

- Both Graciano & Viognier were co-fermented separately with some of the Syrah. Co-fermentations lasted 6 & 8 days, respectively. The single varietal fermentations of Graciano and Syrah each lasted 8 days.
- Peak temperatures reached 95 to 98 degrees for extraction and texture.
- Barrel aged 16 months in 45% new French Oak, 40% neutral.
- 41% in large format 350L & 500L barrels
- 59% in 228L Burgundy barrels.
- Cooperages: Atelier, Ermitage, Boutes, Montgillard, Meyrieux
- The wine was bottled unfined & unfiltered.

"Classic blackberry fruit as well as notes of pepper, violets, candied orange, and bacon fat all emerge from this beauty, which is medium to full-bodied and has a flawlessly balanced, elegant texture, no hard edges, and a great finish. It's a beautiful, classic Paso Robles Syrah that does everything right." - JD, Sept 2020