

## 2010 “1149”

32% Cabernet Sauvignon / 28% Merlot / 25% Grenache / 15% Syrah

Jada Vineyard, Paso Robles



### TASTING NOTES

If there is such a thing as a “Cult” style Rosé, it is our “1149”. From the progressive and innovative winemaking to the modern aesthetic of the label, this is not a “shy” Rosé. It is fragrant, inviting, and seductive on all fronts. Bright fruit aromas of strawberry soda, pear nectar, cherry blossom, and lemon rind emanate from your glass. As a “standalone” or with lunch at a summer picnic, it is an integrated wine with flavors of pink-grapefruit, butterscotch, guava, watermelon Jolly Rancher, and vanilla extract. Our “1149” is accented by a viscous mouth feel, a light minerality, and bright acidity on the finish. The Cabernet Sauvignon is the foundation of this blend, contributing richness and density, while the Grenache adds finesse with its floral attributes and mineral components. Framing it all is the Syrah and Merlot, which balance the acidity, structure, spice, and color.

Once we had decided on the varietals that would go into our Rosé, we modified the traditional process of Saignee’, the pre-fermentation juice removal from open-top tanks, and added a progressive spin by removing the juice immediately and then allowed the wine to soak for two days on skins for extra color, aroma, and flavor “spike”. A traditional Rosé can be tank fermented. Instead ours was racked to barrel and fermented separately in 2 year old Burgundian French oak, using native yeasts. It was then aged Sur Lie for 8 months to augment mouth feel. The barrels were never racked or manipulated until final blending. With only 5 barrels making “the final cut” and 97 cases produced, “1149” is a continuation of our “small lot, limited production” approach to winemaking.



#### VINEYARD

Vineyards: Jada Estate Vineyard, Alta Colina, Denner Vineyard

Vineyard Location: Westside Paso Robles (Templeton Gap)

Geology: Shallow topsoil of clay loam over calcareous shale.

Average Elevation: 1,100 ft. to 1,800 ft.

Slope Exposure: South, Southwest

Year Planted: 1994-2004

#### WINEMAKING

Harvest Dates: 10/2010

Oak: 100% neutral French oak

Fining/Filtration: No fining/Sterile Filtered for Stability

#### FINISHED WINE

pH: 3.42

TA: 0.64 g/100 mL

Alcohol: 14.5%

Bottling Date: 5/2010

Cases Bottled: 97

Release Date: 6/9/2011

Winemaker: Scott Hawley

T  
E  
C  
H  
S  
H  
E  
E  
T

5620 Vineyard Drive, Paso Robles, CA 93446 | Mailing: 170 Niblick Road, Paso Robles, CA 93446 | 805.226.4200 ph 805.226.4201 fx

WWW.JADAVINEYARD.COM

