

## VINEYARD

**Location:** Westside Paso Robles, CA

**Geology:** Shallow topsoil of clay-loam over calcareous shale & limestone; well-drained, lean, and challenging

**Average Elevation:** 1,700 ft.

**Temperature:** 40-50+ degree swings

**Exposure of Slope:** Southwest

**Acres Planted:** 65+

**Year Planted:** 1999

**Varieties Planted:** Syrah, Grenache, Mourvedre, Cabernet Sauvignon, Cabernet Franc, Tannat, Viognier, Grenache Blanc, Roussanne, Merlot, Petit Verdot

**Spacing:** 1800/acre

## WINERY

The first three vintages were made using the neighboring Denner Winery. Renovation of an existing building on the Jada Estate was completed in time for the 2008 harvest and every vintage since has been produced on property.

The winery is an extension of the vineyard - a state-of-the art gravity-fed facility.

## WINEMAKING

**Philosophy:** Making wine requires a great deal of attention, but minimal intervention.

**Harvest Date:** End of October, early November - determined strictly on the flavor development of the grapes.

**Harvest:** Hand-picked

**Fermentation:** Gravity-fed, mostly destemmed, various percentages, whole cluster, cold maceration, some extended, basket pressed.

**Aging:** French Oak  
White: 8-12 months  
Red: 18-36 months

**Finishing:** Unfiltered, unfined

## WINEMAKER

Originally from Hayward, California, David Galzignato is a graduate of UC-Davis, where as the first in his family to graduate from college, he completed two winemaking internships prior to graduating with a Bachelor of Science in Viticulture and Enology and a Bachelor of Arts in Italian. After graduation, David worked as a cellar intern in Italy and in 1998 moved everything he owned to Washington State to work at Columbia Crest. He credits his

winemaking mentor, Columbia Crest's Ray Einberger, with instilling in him both a rigorous attention to detail and the thrill of experimentation.

David then acquired a position as an enologist for Kendall Jackson, however, in the absence of an assistant winemaker, David was given the opportunity to hone his skills with numerous grape varieties across a multitude of appellations. This experience prepared him for his next position as assistant winemaker at Charles Krug Winery. In his first year at Charles Krug, David worked with 3<sup>rd</sup> generation Chateau Latour Cellar Master and Charles Krug Winemaking consultant Denis Malbec.

During his six years at Charles Krug, David was promoted to winemaker and, along with his team, transformed their wines, producing the winery's first 92 and 95 point wines from wine critic Robert Parker.

Now, after 14 years in the wine industry, David has achieved his original goal of working as a "cult" style winemaker for a small, boutique label here at Jada, building on his previous experience as winemaker for such notables as Landy Family Vineyards, Paraduxx/Duckhorn Vineyards, and Lewis Cellars.

David's winemaking style is on the edge between rogue and classic. He uses "cult" winemaking techniques combined with French and Italian winemaking finesse. David believes that dense, seductive, and "over the top" wines can still be balanced, integrated, and refined. We agree!

