



Jada

2007 PASSING BY

97% Cabernet Sauvignon / 3% Merlot

Jada Vineyard, Paso Robles

TASTING NOTES

When Jack and I first began discussing the production strategy for Jada we of course first took a long walk through the vineyard. Looking at the high percentage of acreage planted to Cabernet Sauvignon my first thought was feast or famine. With Cab ripening quite late in this particular pocket some years may be a bit of a struggle while others are going to be absolutely fantastic. As displayed by the 97% Cabernet Sauvignon in the 2007 “Passing By,” this vintage was definitely a feast. The grapes were harvested at optimal ripeness with amazing density and purity of fruit, round tannin and balanced acidity. De-stemmed and uncrushed the grapes were fermented in 1.5 and 3 ton open top fermentors utilizing a combination of punch downs and early delistage. After roughly 30 days on skins the wines were basket pressed and barrel aged for roughly 20 months prior to blending. This wine was then bottled unfinned and unfiltered in August of 2009.

VINEYARD	WINEMAKING	FINISHED WINE
Vineyard: Jada Estate Vineyard	Harvest Dates: 10/26/2007 – 11/01/2007	pH: 3.77
Vineyard Location: Westside Paso Robles (Templeton Gap)	Oak: 100% French Oak; 60% New/40% once used	TA: 0.5 g/100 ml
Geology: Shallow topsoil of clay loam over calcareous shale	Fining/Filtration: None	Alcohol: 16.2%
Average Elevation: 1,100 ft. to 1,200 ft.		Bottling Date: 08/2009
Exposure of slope: South, Southwest		Cases bottled: 308
Year Planted: 1999		Release Date: 02/2010
Clone/Rootstock: Cabernet Sauvignon: 15/1103P and 6/1103P Merlot: 181/SO4		Winemaker: Scott Hawley

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