



Jada

2007 HELL'S KITCHEN

54% Estate Syrah/25% Tannat/21% Mourvedre

Jada Vineyard, Paso Robles

TASTING NOTES

This is our second incarnation of Hell's Kitchen, named for the eclectic neighborhood in New York City that Jack's mother called home in her youth. The 2007 Hell's Kitchen houses some interesting characters of its own. At the core of the wine is Syrah from Jada's Estate Vineyard which was fermented in new and used French oak barrels (228 and 500 Liter) chosen to highlight the smoke, dark fruit and game characteristics. From the Torrin Vineyard, owned and managed by Jada winemaker, Scott Hawley, comes the wildcard Tannat, adding brooding flavors and backbone of big round tannin to the mix. Finally, Mourvedre was blended from a single puncheon, delivering layers of earth and dried herbs. Bottled unfined and unfiltered in May, this second release will see the light of day in October of 2009.

VINEYARD	WINEMAKING	FINISHED WINE
Vineyard Location: Westside Paso Robles (Templeton Gap, Adelaida)	Harvest Dates: 10/17/07 – 10/30/07	pH: 3.95
Geology: Shallow topsoil of clay loam over calcareous shale	Oak: French 228 and 500 L for 18 months	TA: 0.55 g/100 ml
Average Elevation: 900 to 1500 ft.	Fining/Filtration: None	Alcohol: 16.3%
Exposure of slope: South, Southwest		Bottling Date: 5/09
Year Planted: 1999		Cases bottled: 368
Clone/Rootstock: Syrah: Estrella/5C Tannat: 474/5BB Mourvedre: 369/Own		Release Date: 10/09
		Winemaker: Scott Hawley

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