

# Jada

## 2008 HELL'S KITCHEN

47% Syrah / 21% Grenache / 21% Mourvedre / 11% Tannat

Paso Robles

### TASTING NOTES

Named for the eclectic neighborhood in New York City that Jack's mother called home in her youth, the 2008 "Hell's Kitchen" houses some interesting characters of its own. At the core of the wine is Syrah from Jada's estate vineyard aged in 100% French oak, including 500 liter puncheons, chosen to highlight the meat, smoke and blueberry notes expressed in the Syrah from this site. Grenache from winemaker Scott Hawley's own Torrin Vineyard was also aged in French oak puncheons offering loads of bright fruit and rich mid-palate volume. Also from Torrin Vineyard is the wildcard Tannat, which adds brooding fruit and a backbone of big round tannin to the mix. Finally, Mourvedre from Alta Colina Vineyard delivers layers of earth and dried herbs. Bottled unfinned and unfiltered in April 2010.



VINEYARD	WINEMAKING	FINISHED WINE
Vineyard Locations: Westside Paso Robles (Templeton Gap, Adelaida)	Harvest Dates: 10/12/08 – 10/30/08	pH: 3.83
Geology: Shallow topsoil of clay loam over calcareous shale	Oak: 100% French 228 L barrels and 500 L puncheons. Cellared for 18 months.	TA: 0.56 g/100 ml
Average Elevation: 900 to 1500 ft.	Fining/Filtration: None	Alcohol: 16.2%
Exposure of slope: South, Southwest		Bottling Date: 4/10
Year Planted: 1999		Cases bottled: 333
Clone/Rootstock: Syrah: Estrella/5C Grenache: Alban/1103 Tannat: 474/5BB Mourvedre: 369/Own		Release Date: 08/10
		Winemaker: Scott Hawley

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5620 Vineyard Drive Paso Robles, CA 93446 | Mailing 170 Niblick Road #320 Paso Robles, CA 93446 | 805.226.4200 ph 805.226.4201 fx

[WWW.JADAVINEYARD.COM](http://WWW.JADAVINEYARD.COM)