

2012 MALSTRIA
 PROPRIETARY RED WINE of
 Estate Rhone & Bordeaux Blend
 Jada Vineyard, Paso Robles (Willow Creek District)



VINEYARD

Vineyard: 100% Jada Estate Vineyard with sustainable farming practices

Vineyard Location: Westside Paso Robles (Willow Creek District)

Average Elevation: 1,200 ft.

Average Age of Vines: 10 yrs.

Average Vine Yield: 3.0 tons per acre

Vine Density: 8 x 6 vine spacing, 908 vines per acre

Irrigation: minimal due to annual rainfall

Slope Exposure: South, Southwest

VINIFICATION

Hand Harvest: 3:00 am harvest to keep fruit cold, 1/4 ton perforated picking bins

Fruit Sorting
 Triple sorted

- Vineyard / field sorting
- Cluster sorting
- Final berry sorting

Cold Maceration: 10 days at 50° F (10° C)

Fermentation:

- 82° F (23.9° C); 10 days
- a mix of open top (Rhones) & closed top stainless steel fermenters (Bordeauxs)

Pressing: pressed at 3* Brix for enhanced mouth feel & texture, used both a basket press & membrane press

Yeast: 25% native yeast fermentation; average fermentation temp 82° F

ELEVAGE DU VIN

Biodynamic Calendar: used for all cellar procedures

Barrel Program: 16 months in 30%

Coopers: 15 months in 35% new 228L & 225L French oak barrels (fire & steam bent); 10 different high-end French coopers for complexity

Cellar Aging: reductive aging, NO RACKING, monthly topping, minimal sulfur-ing

FINISHED WINE

pH: 3.55

TA: 0.65 g/100 mL

Alcohol: 15.48 %

RS: 0.18 g/100 mL

VA: 0.075 g aa/100 mL

Malic: 0.08 g/L

Lactic: 0.86 g/L

GF: 0.09 g/100 mL

A280: 43.6

Fining/Filtration: sterile filtered / cross-flow

Bottling Date: 4/14/2014
 Cases Bottled: 1844
 Retail Price: \$39.00

Winemaker: David Galzignato

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