



Jada Vineyard & Winery | Willow Creek District | Paso Robles

2024 HELL'S KITCHEN

Gotham Series White Blend

43% Sauvignon Blanc, 34% Viognier, 7% Picpoul Blanc, 7% Chardonnay,
5% Marsanne, 2% Roussanne, 2% Sauvignon Gris

THE VINTAGE

The 2024 vintage in Paso Robles brought exceptional quality, thanks to a long, warm summer that encouraged early ripening and excellent flavor development. A cool spring and rainy winter provided ideal early-season conditions, helping the fruit retain natural acidity and balance throughout the growing cycle. Harvest began in late August and extended through mid-October, with fruit coming in clean, concentrated, and beautifully expressive. The result is a vintage that delivers wines with freshness, structure, and depth—showcasing the bold character and vibrant energy that define Paso Robles.

THE VINIFICATION

This wine is a blend of some of our favorite white blocks in our estate vineyards in Paso Robles. Each component was pressed directly after harvest. After a brief cold settle, the juice was racked off any solids and sent to a stainless steel vessel where a slow primary fermentation took place for several weeks. After fermentation finished all volumes were blended and aged in stainless steels tanks with the exception of the Chardonnay component which was aged in new French Oak barrels. For all components, malolactic fermentation was inhibited.

- Cooperages: Billion, Doreau



TECHNICAL DETAILS

VINEYARDS

Creston Highlands Vineyard
Stefano Vineyard

APPELLATION

Creston District
El Pomar District

CLONES

Riboli Creston Sauvignon Blanc: 30, Musque
Creston Highlands Sauvignon Blanc: 20, 906

BARREL AGING

93% stainless steel aged while 7% spent
4 months in new french oak 225L barrels

PRODUCTION

1000 cases

ALC %

13.9%

TA

6.41 g/L

pH

3.34