

2009 Y3 CHARDONNAY

JAX VINEYARDS, NAPA VALLEY Aromas of rich, bright fruit dominate the nose with layers of ripe green apple, pineapple, peaches and brown sugar. The palate reveals a soft and elegant structure with beautiful lines and precise finesse.

THE STORY BEHIND THIS WINE

Y3. Or as you may ask, why not? After all, the beauty of this wine runs far deeper than the label. Celebrating three generations of land-tilling, wine-loving Jacksons, siblings Kimberly and Trent are proud to present Y3, a wine as special as the memories of their grandparents at Yarrayne Ranch.

In our humble wine-obsessed opinion, many Napa Valley Chardonnays tend to be over-styled with excessive butter and oak. But as the Jackson siblings know (through lots of “testing”), an outstanding Chardonnay owes its success to outstanding fruit, not a heavy style. We think you’ll agree.

VINTAGE NOTES

We experienced a mild and relatively dry winter with no extreme freeze drops or heat spikes. The season warmed gradually into spring resulting in a harmonious ripeness throughout the vineyards.

The resulting Chardonnay from this 2009 vintage has vibrant acidity and fruit flavors. Our stylistic intent (scarcely 10% malolactic fermentation) reflects the clean acidity and finesse that you would expect from an excellent food friendly wine.



SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Rob Hunter

BLEND COMPOSITION

100% Chardonnay

APPELLATION

Waters Ranch,
Atlas Peak, Napa Valley
Red Hen Ranch,
Oak Knoll District, Napa Valley

RELEASE DATE

July 15, 2009

PH

3.42

TOTAL ACIDITY

0.58

ALCOHOL

14.2%



2008 Y3 SAUVIGNON BLANC

JAX VINEYARDS, NAPA VALLEY Aromas of stone fruits and citrus make way for a lush palate of guava and gooseberry underpinned by a clean minerality. The crisp and bright style is supported by white floral nuances resulting in a harmonious and elegant finish.

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Summers get hot in Calistoga. Which is fortunate, because it was on such a feverish Calistoga day that Kimberly and Trent found inspiration for their Y3 SB. Their aim was simple. Make it extremely clean and refreshing, but infuse a stony minerality. Fermented in 100% stainless steel with no malolactic fermentation, this wine stands true to its varietal integrity.

VINTAGE NOTES

With dry winter and a warm, dry spring, the grapes got off to an early start. When temperatures cooled in mid-September, the maturity slowed down resulting in a longer than anticipated hang time on the vine resulting in rich, ripe fruit flavors that will most certainly help to produce wines of notable complexity. We saw very little sunburn, dehydration or collapsing of the fruit.

Our 2008 Sauvignon Blanc was bottled “sur lie” which gives it a brilliant texture and depth.



SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Rob Hunter

BLEND COMPOSITION

70% Sauvignon Blanc
Napa River Ranch

30% Sauvignon Blanc
Hardester Estate

APPELLATION

Yountville, Napa Valley

BOTTLING DATE

Summer 2008

PH

3.31

TOTAL ACIDITY

0.71

ALCOHOL

14.6%



2005 Y3 SYRAH

JAX VINEYARDS, NAPA VALLEY The stressed, hillside vines for this wine yield ultra rich, concentrated fruit. Silky and refined, accented by vanilla oak, this syrah lingers beautifully on the tongue.

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Sleepy Syrahs from the Napa Valley, consider this a wakeup call. Sourced from ultra-premium hillside vineyards in the Chiles Valley (Eastern Napa), our Y3 Syrah screams from nose to finish. Inky, voluptuous and incredibly opulent, this red was not crafted for the weak.

VINTAGE NOTES

Vale Loam alluvial soil. Deep, rich topsoil with an underlayer of rock. The stressed 20-year-old hillside vines yield ultra-rich, concentrated fruit. Overall, this vintage shows the austerity of optimal vineyard conditions.

In 2005, vines started growing a month earlier than normal. Winter and spring rains also minimized stress, leading to larger, healthier canopies. Harvest occurred later than usual because of a cool summer and a mild fall.



SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Rob Hunter

BLEND COMPOSITION

100% Syrah

APPELLATION

Somerston Vineyards
Chiles Valley, Napa Valley

BOTTLING DATE

Winter, 2007

BRIX AT HARVEST

24.2°

PH

3.4

TOTAL ACIDITY

0.65

ALCOHOL

14.7%



2006 JAX CABERNET SAUVIGNON

JAX VINEYARDS, NAPA VALLEY "The elegant, deep ruby/purple-colored 2006 Cabernet Sauvignon exhibits red and black currant fruit notes intermixed with hints of oak, tobacco leaf, and spice. Well put together and not excessively tannic, it is ideal for drinking over the next 10-12 years." -Robert Parker

THE STORY BEHIND THIS WINE

JAX Vineyards produce this distinctive Cabernet Sauvignon, sourced solely from the family vineyard. The alluvial loam soil, a summer of ideal northern-California sun and the hard work of the whole tribe have all come together in triumph this tenth vintage year. The JAX name represents an updated twist and memorable abbreviation of the family name.

VINTAGE NOTES

The 2006 vintage is the first year we can see the 'fruits' of our replanting efforts in the estate vineyard. Rootstock 101-14 and Clone 337 add depth and texture to our traditional old-world Bordeaux style. In the words of vineyard consultant Kelly Maher, the new clone will "brighten the fruit profile in the mid palate resulting in a harmonious melange of fruit profiles."

At harvest, each cluster was hand picked and sorted by the JAX team, cold soaked, and painstakingly crafted by winemaker Kirk Venge. The 2006 vintage was then aged for 21 months in 100% French Oak barrels. A combination of Nadalie Tonnellerie, Demptos Bordeaux, and Gamba barrels adds layers of depth to this complex and elegant vintage.



SPECIFICATIONS

PROPRIETORS
Kimberly & Trent Jackson

WINEMAKER
Kirk Venge

BLEND COMPOSITION
95% Cabernet Sauvignon

2.5% Petit Verdot

2.5% Cabernet Franc

APPELLATION
Jax Vineyards
Calistoga, Napa Valley

BOTTLING DATE
August 8, 2008

BRIX AT HARVEST
25.1°

PH
3.52

TOTAL ACIDITY
0.62

ALCOHOL
14.8%



2008 Y3 TAUREAU

JAX VINEYARDS, NAPA VALLEY The Taureau is a rich and explosive blend that brings an unheard-of level of finesse to an everyday drinking wine begging to be paired with food. Jammy and indulgent, this wine offers deep red fruits, plums, baking spices and cocoa.

THE STORY BEHIND THIS WINE

Under their “Y3” branding label, Kimberly and Trent Jackson of JAX Vineyards are proud to introduce their proprietary red blend called “Taureau.” The name Taureau was the name of their prized bull legendary for his feisty, high-kicking, and vibrant personality. When perfecting this wine at their final blending session, the JAX team concurred that the character of their infamous bull reflected the structure and elements of this indulgent red wine blend....and what a perfect tribute to their family ranching legend.

VINTAGE NOTES

Using our estate Cabernet Sauvignon as a delicious foundation, we wanted to craft a rich and explosive blend packed with layers of harmonious, premium varietals. Our end goal was to create an approachable everyday drinking wine that would pair beautifully with a range of foods from rich, complex dishes to simple purist style comfort foods. The merlot and petite sirah add gorgeous feminine notes that compliment the impressive structure offered by the cabernet sauvignon. The sum of these components is an incredibly strong and balanced wine, with brilliant finesse and a lingering finish.



SPECIFICATIONS

WINEMAKER

Rob Hunter

BLEND COMPOSITION

46% Cabernet Sauvignon
JAX Vineyards Estate
Calistoga, Napa Valley

31% Merlot
River Ranch Vineyard,
Oak Knoll, Napa Valley

14% Petite Sirah
Buccella Vineyard
Yountville, Napa Valley

6% Syrah
Milton Road Vineyard
Carneros, Napa Valley

3% Cabernet Franc
JAX Vineyards Estate
Calistoga, Napa Valley

APPELLATION

Yountville, Napa Valley

PH

3.47

TOTAL ACIDITY

0.77

ALCOHOL

14.7%

