

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%

