

2007 JAX CABERNET SAUVIGNON

JAX VINEYARDS, NAPA VALLEY "Firm and spicy, offering a modest display of berry and currant character, with touches of mineral, smoke, graphite and cedary oak. Ends with good depth and concentration. Best from 2011 through 2018. 958 cases made.
- Wine Spectator

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 2007 vintage was heralded as the best of the decade by critics, winemakers and grapegrowers alike. This superb growing season further heightened the depth, texture, and elegance of our estate's fruit. Lush with dark berry and mineral flavors, the 2007 JAX Cabernet Sauvignon is a textbook example of true Calistoga terroir.

At harvest, each cluster was hand-picked and sorted by the JAX team, cold-soaked, and painstakingly crafted by winemaker Kirk Venge. The 2007 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

Summer 2009

BRIX AT HARVEST

25.1°

PH

3.52

TOTAL ACIDITY

0.62

ALCOHOL

14.8%

