

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.

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.

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%

