

## 2010 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 2010 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**

Napa Valley

**HARVEST DATE**

August 15, 2011

**PH**

3.61

**TOTAL ACIDITY**

0.58

**ALCOHOL**

14.3%



## 2009 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 2009 Sauvignon Blanc was aged “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

#### APELLATION

Napa Valley

#### BOTTLING DATE

Summer 2009

#### PH

3.46

#### TOTAL ACIDITY

0.71

#### ALCOHOL

14.3%



## 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%



# 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-Calistoga 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%



## 2009 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

442.2% Zinfandel  
36% Cabernet Sauvignon  
9.1% Petite Sirah  
4.9% Chardonnay  
4.7% Primitivo  
1.6% Petit Verdot  
1.5% Cabernet Franc

#### APPELLATION

Yountville, Napa Valley

#### PH

3.47

#### TOTAL ACIDITY

0.77

#### ALCOHOL

14.7%

