

2008 JAX CABERNET SAUVIGNON

JAX VINEYARDS, NAPA VALLEY This 100% estate-grown cabernet embodies our calistoga terroir with dark cherry, currant and espresso notes followed by hints of earthiness, and a subtle smokiness. Kirk Venge balances this fusion with an elegant minerality and tannic structure.

THE STORY BEHIND THIS WINE

JAX Vineyards sources this estate Cabernet Sauvignon from the family's vineyard in northern Calistoga. David Jackson purchased the family vineyard after 5 years of searching for his ideal terroir encompassing alluvial loam soil, dry farmed vineyards, and the elemental protection of our little valley. The 2008 vintage is sourced from the final block remaining of the original 42-year-old dry farmed vineyard. The following vintages will reflect the recent vineyard replant. The JAX name represents an updated twist and memorable abbreviation of the family name.

VINTAGE NOTES

The 2008 vintage was marked by periodic frosts in Calistoga, lowering yields by about 30%. Lower yields often means a more balanced crop from natural vine thinning. During the last week of October, Kirk Venge determined that the fruit reached ideal brix levels, handpicked, then sorted and cold-soaked the fruit immediately. Following fermentation, Kirk aged the wine 21 months in French oak, 70% new. Blended with a touch of Petit Verdot, the wine offers dark, concentrated depth and character.

SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Kirk Venge

BLEND COMPOSITION

93% Cabernet Sauvignon

7% Petit Verdot

APPELLATION

Jax Vineyards
Calistoga, Napa Valley

BOTTLING DATE

Summer, 2010

ALCOHOL

14.8%

