

2010 JAX CABERNET FRANC

JAX VINEYARDS, NAPA VALLEY This wine displays a saturated, deep purple color with violet highlights that lead into aromas of rich dark cherry, sandalwood and fresh herbs. The nose is followed by flavors of blueberry, currant, licorice and delicate chocolate. The finish is finely cut with a classy presence of French oak gently mingling with soft, age-worthy tannins.

THE STORY BEHIND THIS WINE

JAX Vineyards produces this distinctive Cabernet Franc, sourced solely from the family vineyard. Tasting through the Cabernet Franc after aging, there were two barrels that stood out from the rest of the bunch in 2010. We knew that we would be doing Cab Franc lovers and ourselves an injustice to not bottle these on their own. Only 49 cases of this lovely, drinkable yet age-worthy wine to go around.

VINTAGE NOTES

The 2010 vintage in Napa Valley was not without obstacles, but resulted in an elegant, structured wine. The beginning of growing season met with heavy rainfall and cooler temperatures, delaying bud break and flowering. This was followed by an incredible heat spike, further thinning crops all over the valley. The Indian Summer at the end of the season finally helped develop the fruit's color and ripeness, allowing the fruit to fully mature.

Winemaker Kirk Venge showcases Calistoga terroir through the wine; after spending 22 months in 50% new French oak barrels, this wine is bottled unfiltered and unfinned. With rich fruit and savory notes, a glass of this Cabernet Franc would pair beautifully with a rack of ribs, grilled lamb or a strong blue cheese. The perfect addition to any wine cellar, this wine will be best enjoyed now until 2027.

SPECIFICATIONS

PROPRIETORS
Kimberly & Trent Jackson

WINEMAKER
Kirk Venge

BLEND COMPOSITION
100% Cabernet Franc

APPELLATION
Jax Vineyards
Calistoga, Napa Valley

BOTTLING DATE
Summer 2010

ALCOHOL
15.2%

