

2011 RESERVE CHARDONNAY

JAX VINEYARDS, NAPA VALLEY This chardonnay opens up with aromas of bright fruit, including pear, citrus, and white peach. Delectably rich, the creamy melange of apricot jam, white peach and honey flavors are framed by warm vanilla and almond notes. Winemaker Kirk Venge achieves a balanced acidity that keeps this wine fresh and lively on the palate.

THE STORY BEHIND THIS WINE

Sourced from an exceptional vineyard in Carneros, this fruit is chilled by the cool sea breezes of the San Pablo Bay. This cooler climate Sonoma Carneros vineyard yields incredibly well balanced and pristine fruit that continually earns top chardonnay awards year over year. In fact, Cold Creek Ranch inspired us to create our first vineyard designate JAX Chardonnay.

VINTAGE NOTES

In Napa Valley, 2011 brought a relatively cool spring, allowing the fruit to mature slowly, preserving the bright acidity and developing the tropical fruit flavors in the berries. Due to this gradual growing-season and lower than average yields, the resulting fruit reflects a balanced profile. Focusing on sourcing high-quality fruit, Kirk Venge ages this wine in 60% new French oak over a period of 10 months.

SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Chardonnay

APPELLATION

Carneros

RELEASE DATE

August 15, 2012

PH

3.61

TOTAL ACIDITY

0.58

ALCOHOL

14.3%

