

2012 JAX CABERNET FRANC

JAX VINEYARDS, NAPA VALLEY This sultry wine has a beautiful veil of red/black color that is full of vibrancy. Aromatic notes of bright black cherry, supported with the typical Franc graphite, earth and espresso. Flush with mouth filling flavors including ripe plum, dried cherry and red rock candy. This age worthy Franc will drink well to 2026 and beyond.

THE STORY BEHIND THIS WINE

JAX Vineyards produces this distinctive Cabernet Franc, sourced solely from the family vineyard. The alluvial loam soil, a summer of ideal northern Calistoga sun and 21 months of patience in the cellar. We knew that we would be doing Cab Franc lovers and ourselves an injustice to not bottle this wine on it's own. Just 3 barrels (72 cases) of this lovely, drinkable, yet age-worthy wine to go around.

VINTAGE NOTES

Napa Valley experienced one of the best recent vintages in 2012, providing ideal conditions for all Bordeaux varietals. A mild spring led to an early bloom and good fruit set. Warm days and cool nights through out the summer and fall allowed a long, slow ripening. Cabernet Franc grapes across the valley are showing good structure, balanced acidity levels, rich fruit flavors, and beautiful inky colors.

Our grapes were handpicked, sorted and cold-soaked immediately. Following fermentation, this wine is aged for 21 months in new French oak. The Calistoga terroir shines through in the Cabernet Franc's rich aromatics and long finish, all accompanied by the structured tannins and French oak accents.

SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Cabernet Franc

CASES PRODUCED

72 Cases

APPELLATION

Jax Vineyards
Calistoga, Napa Valley

ALCOHOL

15.0%

