

2013 JAX CABERNET FRANC

JAX VINEYARDS, NAPA VALLEY A bold and powerful take on the varietal. This wine begins with a beautiful, midnight color and is packed with aroma and flavor of great magnitude. This Cabernet Franc is definitely not shy in black cherry, barrel vanillin and even.... a touch of damp forest....but it works! Flavors of pepper, anise, espresso and black plum abound and remain on the palate for over a minute.

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 is what makes this wine so special. 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

In 2013, Napa Valley saw a near perfect season. A warm and dry spring brought early budbreak. After a long and sunny summer, harvest arrived 2 weeks earlier than it has in recent history. Consistent, ideal conditions resulted in high quality fruit. Sure to be an approachable fruit forward vintage that you can enjoy when released or you can lay down for many years.

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
14.6%

