

2013 JAX Y3 CHARDONNAY

JAX VINEYARDS, NAPA VALLEY The Y3 Chardonnay begins with tropical finesse, fresh white fruit aromas and lingering notes of honeysuckle and sliced pear. The palate is clean with bright citrus and a tingling minerality. Neither pushy nor boastful, this Chardonnay will leave a lasting impression that is enjoyable now through 2018.

THE STORY BEHIND THIS WINE

Y3. Or as you may ask, why not? After all, the beauty of this wine runs far deeper than the label. Celebrating three generations of land-tilling, wine-loving Jackson, siblings Kimberly and Trent are proud to present Y3, a wine as special as the memories of their grandparents at Yarrayne Ranch.

In our humble wine-obsessed opinion, many Napa Valley Chardonnays tend to be over-styled with excessive butter and oak. But as the Jackson siblings know (through lots of “tasting”), an outstanding Chardonnay owes its success to outstanding fruit, not a heavy style. We think you’ll agree.

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.

Two-thirds of our grapes are grown in the Oak Knoll AVA, while one-third hail from the Carneros/Napa AVA. Characteristics reminiscent of each appellation shine in this Chardonnay. Oak Knoll receives full sunlight, developing tropical fruit flavors in the crop. Carneros, with breezes off of San Pablo Bay, has a much cooler climate, preserving the acidity in these grapes to soften the lush Oak Knoll fruit.

SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Chardonnay

APPELLATION

Napa Valley

ALCOHOL

14.1%

