

2014 JAX CABERNET FRANC

JAX VINEYARDS, NAPA VALLEY This 100% Cabernet Franc displays a saturated, deep purple color. The aromas of summer berries and violets jump out of the glass when swirled. On the palate you will find concentrated flavors of dark cherries, currant and fresh herbs. This supple, elegant, and balanced wine is brilliant now and will continue to mature for 7-10 years.

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 wine on it's own. Just 3 barrels (72 cases) of this lovely, drinkable, yet age-worthy wine to go around.

VINTAGE NOTES

2014 was a dream vintage, with quality along the lines of 2012 and 2013. Napa Valley's harvest was unusually early this year. Substantial rain in late February and early March relieved most of the stress and set up the vines for a vigorous start. "Early" was the key word all season, from budbreak to veraison to harvest.

Our grapes were handpicked, sorted and cold-soaked immediately. Following fermentation, this wine was 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 Jackson,
Trent Jackson,
& Dan Parrott

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Cabernet Franc

CASES PRODUCED

72 Cases

APPELLATION

JAX Vineyards
Calistoga, Napa Valley

ALCOHOL

14.8%

