

2014 JAX RESERVE CHARDONNAY

JAX VINEYARDS, DUTTON RANCH, RUSSIAN RIVER VALLEY This wine begins with a vibrant, golden hue that rolls out notes of butterscotch, light caramel and delicate barrel vanillin. Crisp lemon drop and meringue flavors run rampant around the palate. Medium bodied and dry by nature, there is a slight perceived sweetness of fruit on the finish.

THE STORY BEHIND THIS WINE

Sourced from Dutton Ranch's Sebastopol vineyard, our JAX Reserve Chardonnay vines dwell in famed "moon dust" soil. This fine grain soil provides the perfect combination of excellent drainage and low yields. Winemaker Kirk Venge crafts a creamy mélange of apricot jam, crisp pear and vanilla flavors with a refreshing citrus acidity that keeps this wine fresh and lively on the palate. Hand waxing each bottle, we call this wine "decadence inside and out."

VINTAGE NOTES

Earliest and third in a string of great vintages this decade. The rains in 2014 came in February, changing the landscape from the driest season ever to slightly below normal. A mild spring caused flowering in early May, setting the season up to be an early one. The 2014 harvest provided some of the best quality fruit we have ever seen in the Russian River Valley.

Winemaker Kirk Venge ages this wine in 60% new French oak over a period of 10 months, allowing the fruit's characteristics to shine. The beautiful concentration of fruit flavors take on the richness from the French oak barrels while the wine's balanced acidity maintains a crisp, bright palate. This wine is bottled unfiltered and unfinned and will cellar till 2020 and beyond.

SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Chardonnay

CASES PRODUCED

172 Cases

APPELLATION

Russian River Valley

ALCOHOL

14.1%

