

# 2015 JAX CABERNET FRANC

**JAX VINEYARDS, NAPA VALLEY** The power of the vintage shows through, with intense aromatic notes of dark cherry, blueberry and plum. The true Cabernet Franc aromatics of cigar box, black pepper, forest floor and pencil lead minerality are under the fruit. The tannins are present but soft and in play well with the acidity, with lush red fruit lingering on the long finish. Beautiful and bright in its youth the wine would benefit from 7-8 years in the cellar.

## 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

After three years of plentiful harvests, California's water shortage finally caught up with Napa Valley's vines. Yields were down 20-30 percent in some vineyards. Ripening was greeted by a warm summer with picking starting in early September. Even though the yields were small, the grapes that were harvested were outstanding.

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, Trent Jackson  
& Dan Parrott

### WINEMAKER

Kirk Venge

### BLEND COMPOSITION

100% Cabernet Franc

### BARRELS PRODUCED

3 Barrels

### APPELLATION

JAX Vineyards  
Calistoga, Napa Valley

### ALCOHOL

14.9%

