

2016 JAX CHARDONNAY

DUTTON RANCH, RUSSIAN RIVER VALLEY Aromatic notes of jasmine flowers, nectarines and citrus lead on the nose. On the palate, flavors of baked apple and marzipan are underscored by an intense and persistent stony minerality. Earthy and savory undertones give the Jax Dutton Ranch Chardonnay much of its distinctive personality. Tremendous acidity is balanced by a lush and long finish creating a timeless, elegant wine.

THE STORY BEHIND THIS WINE

The fruit for this wine is sourced from Dutton Ranch's famous Sebastopol vineyard. The JAX Chardonnay Wente Clone vines were planted in 1980 and dwell in famed "moon dust" soil. This fine grain soil provides the perfect combination of excellent drainage and low-yields, which result in a wine with plenty of vibrancy and purity. Hand waxing each bottle, we call this wine "decadence inside and out."

VINTAGE NOTES

Berries were firm and had perfectly healthy skins and therefore vivid, deep flavors, great acidity and excellent freshness. The wines will be very pure, with strong specific vineyard signatures. But moderate weather prevailed throughout summer. The lack of heat waves kept sugar levels and phenolic maturity in sync. Ripening progressed slowly and predictably.

Winemaker Kirk Venge ages this wine in 30% 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 2022 and beyond.

SPECIFICATIONS

PROPRIETORS

Kimberly, Trent Jackson
& Dan Parrott

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Chardonnay

BARRELS PRODUCED

7 Barrels

APPELLATION

Russian River Valley

ALCOHOL

14.6%

