

2010 Y3 CHARDONNAY

JAX VINEYARDS, NAPA VALLEY Aromas of rich, bright fruit dominate the nose with layers of ripe green apple, pineapple, peaches and brown sugar. The palate reveals a soft and elegant structure with beautiful lines and precise finesse.

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 Jacksons, 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 “testing”), an outstanding Chardonnay owes its success to outstanding fruit, not a heavy style. We think you’ll agree.

VINTAGE NOTES

We experienced a mild and relatively dry winter with no extreme freeze drops or heat spikes. The season warmed gradually into spring resulting in a harmonious ripeness throughout the vineyards.

The resulting Chardonnay from this 2010 vintage has vibrant acidity and fruit flavors. Our stylistic intent (scarcely 10% malolactic fermentation) reflects the clean acidity and finesse that you would expect from an excellent food friendly wine.

AWARDED “BEST OF CLASS”

2012 SF CHRONICLE WINE COMPETITION

AWARDED “SILVER MEDAL”

2012 SUNSET MAGAZINE WINE COMPETITION



SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Rob Hunter

BLEND COMPOSITION

100% Chardonnay

APPELLATION

Napa Valley

RELEASE DATE

August 15, 2011

PH

3.61

TOTAL ACIDITY

0.58

ALCOHOL

14.3%

