

2011 Y3 CHARDONNAY

JAX VINEYARDS, NAPA VALLEY This wine offers an impressive balance of bright pear, white peach, and pineapple complimented by subtle notes of vanilla and toasted almond. The bright acidity of the Napa fruit enjoys a touch of malolactic fermentation and limited French oak exposure. The result is a bright and harmonious wine with an elegant finish.

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

2011 offered a relatively cool spring, allowing the fruit to mature slowly, preserving the natural acidity in the grapes and developing the tropical fruit flavors. Ultimately, the season resulted in lower than average yields and a nicely balanced fruit profile. Honoring the high-quality Napa Valley fruit, Rob Hunter highlights the innate aromas and flavors of the bright Chardonnay. Aged sur lees in neutral French oak undergoing limited malolactic fermentation, this wine shows finesse and balance, lending itself to be very food friendly.

AWARDED “BEST OF CLASS”

2013 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, 2012

ALCOHOL

14.0%

