

2011 Y3 SAUVIGNON BLANC

JAX VINEYARDS, NAPA VALLEY Aromas of white floral and citrus make way for a lush palate of lemon zest and apple underpinned by a clean minerality. The crisp and bright style is supported by white floral nuances resulting in a harmonious and 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, the family is proud to present Y3, a wine as special as the memories of their grandparents at Yarrayne Ranch.

Summers get hot in Calistoga and it was on such a feverish day that siblings Kimberly and Trent found inspiration for this wine. The aim was simple: Make a clean and refreshing wine while representing a true to varietal Napa Valley Sauvignon Blanc.

VINTAGE NOTES

The 2011 vintage in Napa provided a long, cool growing season. This allowed the grapes to develop slowly, maintaining a beautiful acid and sugar balance in the crop. The fruit was harvested before sunrise to preserve their fresh, bright flavors and whole-cluster pressed immediately.

18% neutral barrel fermented, and almost completely neutral-barrel aged, this Sauvignon Blanc takes on a subtle richness, with a hint of vanilla and white flowers on the nose. Crisp acidity and notes of lemon zest, apple, and melon on the palate balance this wine beautifully.



SPECIFICATIONS

PROPRIETORS
Kimberly & Trent Jackson

WINEMAKER
Rob Hunter

APPELLATION
Napa Valley

BOTTLING DATE
May 17, 2012

PH
3.42

TOTAL ACIDITY
0.57

ALCOHOL
14.3 %

