

2012 JAX Y3 PINOT NOIR

JAX VINEYARDS, SONOMA COAST In its debut, the Y3 Pinot Noir is a pleasure to behold. Aromas of dried cherry, plum and strawberry lead to subtle hints of pine and sur foret. Acidity for a backbone and tannins for structure will allow this wine to age beautifully. Best enjoyed now until 2020.

THE STORY BEHIND THIS WINE

For many years, we have looked at Pinot Noir as a distant fantasy....a varietal that we always loved but knew would be a difficult tackle. Not only is it a highly finicky grape requiring a milder climate, but also we know that pinot lovers are “die hard” fans wed to a very specific style. As hot climate Napa Valley vintners, we knew that we could not force our hand until the opportunity presented itself. Fast forward and along came our CEO Dan Parrott who had worked with some of the best producers in Burgundy before jumping on board at JAX. Dan inspired us to find the right vineyard and achieve a killer pinot!

VINTAGE NOTES

Sitting along the California coastline, the Sonoma Coast is known for producing beautiful Pinot Noir. 2012 was no exception. Ocean breezes during bright, sunny days and brisk morning fog allow proper ripening while preserving the lively acidity in the wine. Gradual ripening allowed development of beautiful fruit flavors of cherry, kirsch, and light blackberry.

Our fruit is hand-harvested into small bins in the early morning to protect the fruit and preserve freshness. Grapes are hand sorted and partially de-stemmed before going into small open top fermenters. Following a 5-7 day cold soak period and 10-12 day fermentation the wine is aged in French oak barrels.

SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Pinot Noir

APPELLATION

Sonoma Coast

ALCOHOL

14.1%

