

2013 JAX Y3 ROSÉ

JAX VINEYARDS, NAPA VALLEY This dry Rosé exhibits delicate aromas of spring flowers and bright red fruit. The lush palate exhibits Rainier cherry and ripe strawberry, balancing the mouthwatering acidity of the Sonoma Coast fruit. This wine finishes dry and is perfect for a warm summer picnic but complex and versatile enough to pair with Asian, Mexican and Indian cuisines.

THE STORY BEHIND THIS WINE

As perpetual rosé lovers, we crafted a rose that our mom calls “lunch in Provence”. The key determinant would be the highest acclaimed vineyard source on the Sonoma Coast. In fact, all other Pinots sourced from this vineyard are priced at least twice as high. The name is our special secret because the price would triple by Easter Sunday if we told you. Harvesting the vineyard in the early morning hours to preserve acidity, the fruit was whole-cluster pressed and fermented in 100% stainless steel. With minimal skin contact, this delicate rosé offers a bone-dry style accompanied by a touch of weight and complexity.

VINTAGE NOTES

Sonoma Coast’s micro-climate is known for delivering cool marine drafts with warm summer temperatures, ideal for growing Pinot Noir. The growing season for 2013 did not disappoint, an ideal growing season with crops maturing perfectly with balanced sugar, acidity and aromatics.

After a short cold soak of 12 hours on the skins the wine is gently bled from the tanks of our JAX Y3 Sonoma Coast Pinot Noir and made just like a white wine. The wine is fermented in stainless steel barrels at cool temperatures allowing the juice to retain this Pinot Noir’s bright strawberry & cherry characteristics and crisp acidity. Step up your game and select this refreshing, food friendly choice as a worthy alternative to your norm. Think ‘Lunch in Provence’!

SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Kirk Venge

APELLATION

Sonoma Coast

ALCOHOL

14.1%

