

2014 JAX Y3 CHARDONNAY

JAX VINEYARDS, NAPA VALLEY The Y3 Chardonnay hits the mark on the palate, delivering concentrated crisp citrus, green pear and apple notes. Fresh aromatics and Chablis like acidity, this wine is a delicious expression of a picture-perfect vintage. The length and balance of this Chardonnay will leave a lasting impression that is enjoyable now through 2019.

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 Jackson's, 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 "tasting"), an outstanding Chardonnay owes its success to outstanding fruit, not a heavy style. We think you'll agree.

VINTAGE NOTES

2014 was a dream vintage, with quality along the lines of 2012 and 2013. Napa Valley's harvest was unusually early this year. Substantial rain in late February and early March relieved most of the stress and set up the vines for a vigorous start. "Early" was the key word all season, from budbreak to veraison to harvest.

Our Chardonnay grapes come from a single vineyard in Carneros that is influenced by the cooling effect of the Pacific Ocean allowing for a long growing season. The grapes are fermented in French concrete tanks and aged in barrels 3+ years old. Limiting Malolactic Fermentation to less than 10% allows the high quality of fruit and minerality to shine.

SPECIFICATIONS

PROPRIETORS

Kimberly & Trent Jackson

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Chardonnay

CASES PRODUCED

2850 Cases

APPELLATION

Napa Valley

ALCOHOL

14.1%

