

2015 JAX Y3 SAUVIGNON BLANC

JAX VINEYARDS, NAPA VALLEY Aromatic notes of grapefruit peel and honeysuckle. Bright, round flavors of fresh fruit, juicy lime, lychee, and Meyer lemon. This wine has a clean mouth feel with refreshing minerality, crisp acidity and a long finish. Wonderful with spicy dishes and fresh summer salads.

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, 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

After three years of plentiful harvests, California's water shortage finally caught up with Napa Valley's vines. Yields were down 50-90 percent in some vineyards. Ripening was greeted by a warm summer with picking starting in early August. Even though the yields were small, the grapes that were harvested were outstanding..

This single vineyard wine is fermented in stainless steel. It helps preserve the characteristics of the Napa Valley Sauvignon Blanc, fruit-forward and crisp with a bright minerality finish. Tropical notes are complemented with clean citrus flavors of lemon and grapefruit and the palate finishes beautifully.

SPECIFICATIONS

PROPRIETORS

Kimberly, Trent Jackson
& Dan Parrott

WINEMAKER

Kirk Venge

BLENDED COMPOSITION

100% Sauvignon Blanc

CASES PRODUCED

980 Cases

APPELLATION

Napa Valley

ALCOHOL

12.5%

