

2016 JAX Y3 ROSÉ of PINOT NOIR

JAX VINEYARDS, RUSSIAN RIVER VALLEY This saignee rose is made from Pinot Noir. On the nose, there are attractive vibrant and fresh aromas of summer fruits (strawberries, raspberries, peaches and stone fruit). The palate shows complex flavors of Rainier cherry and wild strawberry with mouthwatering acidity.

THE STORY BEHIND THIS WINE

As perpetual Rosé lovers, we wanted to craft a style that would reflect the delicate pureness that even a French wine lover would fawn over. The key determinant would be the highest acclaimed vineyard source in the Russian River Valley. In fact, all other pinots sourced from this vineyard are priced at least twice as high. With minimal skin contact, this delicate Rosé offers a bone-dry style accompanied by a touch of weight and complexity. Step up your game, and select this refreshing, food-friendly choice as a worthy alternative to your normal summer sipper. Think "Lunch in Provence"!

VINTAGE NOTES

After 4 years of drought in Sonoma County the 2016 growing season started with abundant and consistent rainfall recharging soils with much needed water. Moderate spring temperatures encouraged the vines out of dormancy with an early bud break. Temperatures during bloom were nearly perfect in the Russian River Valley resulting in yields that are likely at, or near, Sonoma County's historic average.

This wine is a true Vin Gris Rosé. After harvest, the grapes are quickly crushed, whole cluster pressed, and placed directly into a stainless steel fermentor - just like white wine grapes. This method allows for little to no skin maceration producing a delicate, pale pink wine. Fermenting in stainless steel at cool temperatures allows the Pinot Noir to retain its innate bright strawberry characteristics and crisp acidity.

SPECIFICATIONS

PROPRIETORS

Kimberly Jackson
Trent Jackson
Dan Parrott

WINEMAKER

Kirk Venge

BLENDED COMPOSITION

100% Pinot Noir

APPELLATION

Russian River Valley

ALCOHOL

14.1%

PRODUCTION

396 cases

