

2014 JAX Y3 PINOT NOIR

JAX VINEYARDS, RUSSIAN RIVER VALLEY RUSSIAN RIVER VALLEY Pinot Noir should be detailed, elegant and lively and the Y3 2014 is certainly that. Pleasing to nearly every palate, this wine possesses wild berry fruit, dried currant and fresh cut strawberry. If a wine could taste like red silk, this would be it. Bottled unfiltered and unfined, enjoy to 2020 and beyond.

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

Earliest and third in a string of great vintages this decade. The rains in 2014 came in February, changing the landscape from the driest season ever to slightly below normal. A mild spring caused flowering in early May, setting the season up to be an early one. The 2014 harvest provided some of the best quality fruit we have ever seen in the Russian River Valley.

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

CASES PRODUCED

800 Cases

APPELLATION

Russian River Valley

ALCOHOL

14.2%

