

2014 JAX Y3 ROSÉ

JAX VINEYARDS, RUSSIAN RIVER VALLEY Aromas of wild strawberry and white jasmine leap from the glass of this dry Rosé of Pinot Noir. On the palate, layers of yellow cherry, juicy cantaloupe melon and tart raspberry are accented by mouth-watering acidity and a clean, refreshing finish. This wine pairs perfectly with fresh, herbed goat cheese, lazy pool-side lounging and balmy summer evenings spent on patios with great friends.

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

Earliest and third in a string of great vineyards 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.

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 & Trent Jackson

WINEMAKER

Kirk Venge

APPELLATION

Russian River Valley

ALCOHOL

12.5%

PRODUCTION

196 cases

