

2015 JAX Y3 CHARDONNAY

JAX VINEYARDS, NAPA VALLEY The 2015 Y3 Chardonnay is laced with tropical fruit, lemon, pastry and crushed rocks. Bright, articulated and chiseled throughout, this wine is all about intense minerality. Layers of saline-infused bright fruit caress the palate on the beautifully articulated finish. This wine drinks beautifully now but will cellar nicely for several years to come.

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

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.

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.

Fermenting Chardonnay in concrete like in Chablis enhances the aromatics of the varietal, increases the mineral characteristics and allows the flavor of the vineyard to be the star.

SPECIFICATIONS

PROPRIETORS

Kimberly Jackson,
Trent Jackson,
& Dan Parrott

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Chardonnay

CASES PRODUCED

2600 Cases

APPELLATION

Napa Valley

ALCOHOL

13.9%

