

2015 JAX Y3 PINOT NOIR

JAX VINEYARDS, RUSSIAN RIVER VALLEY This wine exhibits a deep ruby color, a Volnay-like, hints of plums, figs, overripe cherries, and an attractive floral note combined with subtle toasty oak. This is a complex, elegant, flavorful wine with multiple nuances. Bottled unfiltered and unfiltered this wine will provide immense pleasure over the next 6-7 years.

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

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

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 Jackson,
Trent Jackson,
& Dan Parrott

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Pinot Noir

CASES PRODUCED

1200 Cases

APPELLATION

Russian River Valley

ALCOHOL

14.1%

