

2016 JAX Y3 SAUVIGNON BLANC

JAX VINEYARDS, NAPA VALLEY Light yellow in hue with a hint of green, this polished Sauvignon Blanc emanates freshness. Intense aromas of white floral and citrus are interwoven with an enticing note of white jasmine. On the palate you have fresh grapefruit, pear and a hint of melon with mouthwatering acidity. Stainless steel fermented sur lees, this wine remains true to Napa Valley, fruit-forward and crisp with a bright minerality.

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, the family is proud to present Y3, a wine as special as the memories of their grandparents at Yarrayne Ranch.

Summers get hot in Calistoga and it was on such a feverish day that siblings Kimberly and Trent found inspiration for this wine. The aim was simple: Make a clean and refreshing wine while representing a true to varietal Napa Valley Sauvignon Blanc.

VINTAGE NOTES

2016 offered another near-perfect vintage in Napa Valley! While much-needed rain during the winter months helped to replenish our reservoirs, a dry spring and summer, with moderate temperatures and plenty of sunshine, led to another slightly early harvest. Although the crop was small the fruit was intense and made what we think is our best Sauvignon Blanc ever.

This single vineyard wine is fermented in stainless steel. It helps preserve the characteristics of the Napa Valley Sauvignon Blanc, fruit-forward and crisp with a bright minerality finish. Tropical notes are complemented with clean citrus flavors of lemon and grapefruit and the palate finishes beautifully.

SPECIFICATIONS

PROPRIETORS

Kimberly Jackson,
Trent Jackson,
& Dan Parrott

WINEMAKER

Kirk Venge

BLENDED COMPOSITION

100% Sauvignon Blanc

CASES PRODUCED

844 Cases

APPELLATION

Napa Valley

ALCOHOL

13.1%

