

2017 JAX Y3 ROSÉ of PINOT NOIR

JAX VINEYARDS, SONOMA COAST – The wine opens with notes of fleshy watermelon, nectarine, and rose petal. Though packed with lush flavors of fresh strawberries, pomegranate and honeydew melon our Rosé finishes dry. This Rosé screams for all summer has to offer. This Rosé is perfectly suited for summer poolside, patios, and picnics.

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 one of the highest acclaimed vineyard sources on the Sonoma Coast. 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

The season had it all – perfect growing conditions, a number of searing heat waves and late summer rains, followed by cooler weather in September which helped return schedules back to normal. For early ripening varieties that matured and were picked expediently, nearly every grower cited excellent quality and better than average yields.

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 Jackson
Trent Jackson
Dan Parrott

WINEMAKER

Kirk Venge

BLENDED COMPOSITION

100% Pinot Noir

APPELLATION

Sonoma Coast

ALCOHOL

10.5%

PRODUCTION

496 cases

