

2017 JAX CABERNET FRANC

JAX VINEYARDS, CALISTOGA

Sourced from a mere half acre of the JAX vineyard in northern Calistoga, we produce 3 barrels of this this lovely age-worthy gem. Thriving from the alluvial loam soil, consistent 2016 seasonal temperatures and 22 months in French oak, this Cabernet Franc was a gem from the start and far too precious to be blended into our JAX Estate Cabernet Sauvignon. With intense aromatic notes of Ranier cherry, the palette is quickly coated with generous layers of blueberry, dark plum and cigar box notes. The well balanced tannins are accompanied by balanced acidity and lush red fruit lingering on the finish. Currently drinkable and bright in its youth, this wine will benefit from 7-8 years in the cellar.

THE CRAFT

After hand harvesting in early morning hours to maximize acidity and keep the fruit chilled, the berries were immediately destemmed and moved to concrete vats. The fruit is then “free run” and “lightly pressed” and aged 22 months in 66% new, tight grained, French Oak barrels. The 100% native, spontaneous yeast and malolactic fermentations and the gentle use of gravity flow winemaking were key processes in the making of this wine. Bottled unfiltered.

SPECIFICATIONS

PROPRIETORS

Kimberly Jackson
Trent Jackson
Dan Parrott

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Cabernet Franc

BARRELS

4

APPELLATION

Calistoga



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