

2018 JAX Y3 CHARDONNAY

Well framed with expressive citrus, delicate pear and green apple notes, JAX Y3 Chardonnay offers lovely aromatics and fresh acidity. The 2018 vintage reflects the complete expression of a picture-perfect vintage. Celebrating three generations of land-tilling, wine-loving Jacksons, siblings Kimberly and Trent are proud to present Y3. This wine is considered as special as the memories of their grandparents at Yarrayne Ranch.

THE CRAFT

Our Chardonnay grapes are sourced from a single vineyard in Carneros benefiting from the cooling effects of the Pacific Ocean. This micro climate coupled with concrete tank fermentation results in an expressive mouthfeel. Limiting Malolactic Fermentation to less than 10%, Kirk Venge highlights the underlying quality fruit and minerality.



SPECIFICATIONS

PROPRIETORS

Kimberly Jackson
Trent Jackson
Dan Parrott

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Chardonnay

CASES PRODUCED

1000 Cases

APPELLATION

Napa Valley

ALCOHOL

14.1%

COOPERAGE

Concrete Tanks

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CHARDONNAY