

2022 JAX Y3 ROSÉ of PINOT NOIR

Sonoma Coast

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.

As passionate Rosé lovers, we work hard to craft a style that reflects the delicate stone fruit notes on the palette while retaining a sense of freshness and lift on the finish. To achieve this goal, we source this fruit from a highly acclaimed vineyard on the Sonoma Coast. With minimal skin contact, this delicate Rosé offers a bone-dry style accompanied by a touch of weight and complexity. Think "Lunch in Provence!"

THE CRAFT

This wine is a true Vin Gris Rosé. After harvest, the grapes are quickly crushed, whole cluster pressed, and placed directly into a steel fermenter as would be done with 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, this Pinot Noir retains its innate bright strawberry characteristics and crisp acidity.



SPECIFICATIONS

PROPRIETORS

Kimberly Jackson
Trent Jackson
Dan Parrott

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Pinot Noir

CASES PRODUCED

600 Cases

APPELLATION

Sonoma Coast

ALCOHOL

11 %

COOPERAGE

Stainless Steel

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