

2022 JAX Y3 Pinot Noir

Bright ruby in color and scented with red raspberry and Darjeeling tea, this lively expression of Russian River Valley fruit dispels layers of blackberry and Bing cherry along with subtle hints of vanilla and forest floor. Supple tannins and balanced acidity grace a long finish. This wine was bottled unfiltered and unfined.

The 2021 year was described as a "cold start to a warm, fast finish." While harvest happened a bit earlier than usual, our grape yields were a bit lighter than usual resulting in exceptional fruit quality. Ripening progressed slowly and predictably.

THE CRAFT

Our fruit is hand-harvested into small bins in the early morning to protect the fruit and preserve freshness. Grapes are hand sorted and partially de-stemmed before going into small open top fermenters. Following a 5-7 day cold soak period and 10-12 day fermentation the wine is aged in French oak barrels.

SPECIFICATIONS

PROPRIETORS
Kimberly Jackson
Trent Jackson
Dan Parrott

WINEMAKER
Kirk Venge

BLEND COMPOSITION
100% Pinot Noir

CASES
1,080

APPELLATION
Russian River

ALCOHOL
14.1%



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