

# 2021 JAX CABERNET FRANC

JAX VINEYARDS, CALISTOGA

Sourced from a mere half acre of the JAX vineyard in northern Calistoga, we produce 4 barrels of this lovely age-worthy gem. Thriving from the alluvial loam soil, consistent 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

The fruit was hand picked and gently processed using our state-of-the-art Pellenc sorting and destemming system. The pristine, whole berry fruit was fermented in a concrete tank fermenter. Time on skins lasted 15-30 days. The finished wine was aged in 75% new, tight grained, French Oak barrels for 22 months. We employ a variety of cooperages including Boutes, Sylvain, Taransaud, Gamba, and Alain Foquet. All Jax wines are produced using 100% native spontaneous yeast. Bottled unfiltered and unfined.

## SPECIFICATIONS

### PROPRIETORS

Kimberly Jackson  
Trent Jackson  
Dan Parrott

### WINEMAKER

Kirk Venge

### BLEND COMPOSITION

100% Cabernet Franc

### BARRELS

4

### APPELLATION

Calistoga, Napa Valley



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