

2021 JAX CABERNET SAUVIGNON

JAX VINEYARDS, CALISTOGA

Our estate Cabernet Sauvignon is consistently sourced from the family vineyard in northern Calistoga. David Jackson purchased the family vineyard after 15 years of searching for vision of the ideal terroir.

This no nonsense Cabernet Sauvignon coats the palate with layers of dark cherry, cocoa nib, forest floor and soft hints of cedar. Full bodied and well proportioned, this wine carries great length and focus on the palate. Already elegant and well-structured at its release, this wine will continue to evolve in complexity.

THE CRAFT

Our estate fruit was hand picked and gently processed using Our state-of-the-art Pellenc sorting and destemming system. The fruit is then fermented in a combination of small lot stainless steel tank fermenters and open-top barriques. The total time on the skin was 15-30 days. Finally the wine was aged in 65% new, tight grained, French Oak barrels for a total of 22 months. 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

96% Cabernet
Sauvignon
4% Cabernet Franc

Barrels
66

APPELLATION.
Calistoga

ALCOHOL
14.8%



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