

2022 JAX Y3 CABERNET SAUVIGNON

Dark aromas of ripe blackberries, currants and a hint of spice. This Cabernet Sauvignon coats the palate with dense layers of black cherry, cocoa nib, forest floor and soft hints of cedar. Full-bodied with broad structure, this wine carries through with vibrant acidity and delicate tannins.

CRAFT

The focus of our JAX Y3 wines, sourced from AVAs (pedigree vineyards spanning Napa and Sonoma) is to craft wines that express their unique terroir. At harvest, 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 after 15-30 days soaking on the skins. The finished wine was aged in 35% new, tight grained, French Oak barrels for 18 months. We employ a variety of cooperages for our Bordeaux varieties 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

CASES PRODUCED

8530

WINEMAKER

Kirk Venge

APPELLATION

North Coast

BLEND COMPOSITION

95% Cabernet Sauvignon
5% Merlot

ALCOHOL

14.1%

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