

2023 JAX Y3 Pinot Noir

Bright ruby in color and scented with red raspberry and Darjeeling tea, this lively expression of Russian River Valley and Coastal 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 2023 vintage is described as exceptional, following a late start to harvest. Plentiful winter rains revitalized the soils and encouraged healthy canopies while cooler temperatures in spring and summer allowed grapes to develop gradually, enjoying extra ripening time.

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

2,650

APPELLATION

Sonoma Coast

ALCOHOL

13.2%

2023 JAX Y3
PINOT NOIR