

2022 JAX Y3 SAUVIGNON BLANC

Celebrating three generations of land-tilling, wine loving Jackson's, the family is proud to present Y3, a wine as special as the memories of their grandparents at Yarrayne Ranch.

One exceptionally hot Calistoga summer inspired siblings Kimberly and Trent to craft a vibrant, balanced "true to varietal" Sauvignon Blanc. Hence the duo discovered a cooler eastern exposure site on the backside of Howell Mountain. Bursting with layers of Meyer lemon, nectarine and stone fruit, this beauty is iconic of expressive Napa Valley lushness balanced by a lingering acidity on the finish.

THE CRAFT

We ferment the wine in concrete tanks sur lies to impart a fresh aromatic profile. The wine is then aged in 3+ neutral french oak barrels to subtly impart complexity. Our cooler climate vineyard source coupled with the concrete vessels contribute to the lingering grip of acidity on the finish.



SPECIFICATIONS

PROPRIETORS

Kimberly Jackson
Trent Jackson
Dan Parrott

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Sauvignon Blanc

CASES

PRODUCED 1760
Cases

APPELLATION

Napa Valley

ALCOHOL

13.2%

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