


Kimberly and Trent Jackson of JAX Vineyards are proud to introduce their new brand "Y3". The name is a tribute to their grandparents who owned a cattle ranch in the 1960's called Yarrayne. Like all brands, the  served as the Jackson's mark identifying ownership of their livestock. The "Y" actually represents the initials "L" & "J" for our grandmother Lois Jackson while the "3" represents three generations of land cultivators. In use for over 4,000 years, branding is a highly complex language utilizing thousands of symbols and read from top to bottom and left to right. Equally fascinating, every numeral and letter of the alphabet can be derived from an iron shaped "J" configuration. Today the "Y3" brand identifies wines that are hand selected from the finest vineyards.

Proprietor: Siblings Kimberly and Trent Jackson
Wine Maker: Rob Hunter (former executive wine director at Sterling Vineyards)
Harvest Date: August 14th, 2006
Brix at Harvest: 24.2
Release Date: February 1, 2008
Blend: 100% Chardonnay, Napa Valley
Appellation: Oak Knoll District and Atlas Peak, Napa Valley
Yield: 2.9 tons/acre
Alcohol: 14.5%

VINTAGE: A mild summer weather pattern persisted throughout most of the summer. In July, this milder pattern was disrupted by several days of extremely high temperatures exceeding 100 degrees. Once again, the fall temperatures fell to milder than usual temperatures. Overall, the long hang time led to complex flavor development. The resulting Chardonnay from this vintage has vibrant acidity and fruit flavors

WINEMAKING INTENT: The 2007 vintage sees merely 10% malolactic fermentation and reflects the clean acidity and finesse that you would expect from an excellent food friendly wine.

TASTER NOTES: Aromas of rich, bright fruit dominate the nose with layers of ripe green apple, pineapple, peaches and brown sugar. The palate reveals a soft and elegant structure with beautiful lines and precise finesse. Fermented in neutral french oak with 15% malolactic fermentation, this chardonnay is bright and crisp allowing the fruit to shine through.