



2014 CABERNET SAUVIGNON NAPA VALLEY

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| HARVESTED | | September 12 - October 11, 2014 |
| VINEYARDS | | Pahlmeyer Estate, Rancho Chimiles, Atlas Peak, Stagecoach |
| BOTTLED | | April 4, 2016 |
| COMPOSITION | | 95% Cabernet Sauvignon, 5% Cabernet Franc |
| ALCOHOL | | 15.1% |
| WINEMAKER | | Kale Anderson |

VINTAGE NOTES

The 2014 growing season was the third in a string of stunning vintages in Napa Valley. Dry, mild temperatures brought on early budbreak, while the persistent drought helped produce small berries with concentrated flavors and elegant tannins. The overall length of the growing season was normal, allowing for full ripening and fresh, balanced acidity, however given the early start to the crop, it was our earliest harvest on record. Most of all, this year will go down in history for the earthquake that rocked Napa just days before harvest. Fortunately, our winery and vineyard were safe, but the greater community was deeply impacted, and the event defined the entire season.

WINEMAKING NOTES

Our mountain-grown cabernet sauvignon is whole-berry fermented, not crushed, in order to capture its concentrated color and flavors, while preserving a fresh fruit profile and preventing excessive tannin extraction. We harvested at night to deliver naturally cooled grapes to the winery by early morning. The whole clusters were gravity-fed onto a vibrating table where we hand-sorted to remove any damaged fruit and sift out materials other than grapes. The selected clusters were then then gently fed into a Bucher Oscyllis 200 destemmer, delivering whole berries onto a vibrating screen for a final hand sorting. The resulting berries - ripe, plump and intact, were then gravity fed into our fermenters. After five days of cold maceration, the fruit entered primary fermentation for two to three weeks, then was gently pressed in our stainless steel basket. The wine was then transferred to barrel to finish malolactic fermentation and aged in 65% new French oak for 17 months.

TASTING NOTES

Plush aromas of summer blackberry and freshly baked pastry are followed by notes of carnation and sweet sage, finishing with a touch leather lent by the old vine component of this blend. The entry is racy and citrus-driven, quickly chased with juicy black fruits and intense red berry coulis, then dried herb and fine powdery tannins that frame this well-structured wine. The long finish is tinged with bittersweet cocoa and orange zest, lingering on its minerality and freshness.

ABOUT JAYSON WINES

The Jayson portfolio is the second label of Pahlmeyer, honoring its namesake with wines that are expertly made from select vineyard blocks and barrels. Jayson wines are the essence of luxury with a style all their own.

