



2015 CHARDONNAY NAPA VALLEY

HARVESTED		August 25 - September 17, 2015
BOTTLED		August 16, 2016
COMPOSITION		100% Chardonnay
ALCOHOL		14.6%
WINEMAKER		Kale Anderson

VINTAGE NOTES

The 2015 vintage reflects our steadfast dedication to create a stunning wine amidst a challenging growing season. An unusually warm spring led to early budbreak and accelerated vine growth, but upon bloom, weather turned cool slowing development. Summer's considerable heat propelled the grapes into early flavor concentration, while spells of low temperatures delayed ripening. We took extra care in hand-sorting the fruit and used 100% free-run juice, resulting in a wine that gleams with intensity, complexity and bright acidity.

WINEMAKING NOTES

The grapes were hand-sorted and gently whole-cluster pressed. After settling overnight, the juice was racked to barrels for 100% native yeast barrel fermentation followed by malo-lactic fermentation. The wine was aged in 85% new French oak barrels for eleven months on the lees, which were stirred weekly.

TASTING NOTES

Luminous gold in color, this wine presents fresh and bright aromatics of neroli and honeysuckle, grounded by notes of stone fruit and vanilla bean. A silky, viscous mouthfeel supports the bursting flavors of melon and citrus. The long, mouthwatering finish has bright acidity with lingering grapefruit peel flavors and a hint of minerality.

ABOUT JAYSON WINES

The Jayson portfolio is the second label of Pahlmeyer, crafted to honor its namesake – Jayson Pahlmeyer, with wines that express his unquenchable desire for excellence and artisanal winemaking. Expertly made from select vineyard blocks and barrels, Jayson wines are the essence of luxury with a style all their own.

