



2004 JAYSON CHARDONNAY

TECHNICAL NOTES

Release Date:	November 1, 2005	Bottled:	September 7, 2005
Suggested Retail:	\$35 per bottle	Alcohol:	14.9%
Winemaker:	Erin Green	PH:	3.75
Harvest dates:	September 1 to September 30, 2004	Total Acidity:	.567
Composition:	100% Chardonnay	Jayson's Weight (in Kgs.):	88.64
Appellation Composition:	77% Napa Valley, 18% Sonoma County, 5% Atlas Peak		

TASTING NOTES

The 2004 Jayson Chardonnay offers aromas of orange blossom, Meyer lemon and honeyed notes. The palate provides citrus, orange blossom and biscotti flavors that finish with crisp minerality on the finish.

WINEMAKER NOTES

The Jayson Chardonnay is a "declassification" of the "Industrial Strength" Pahlmeyer Chardonnay. After a meticulous selection process in assembling the final blend of our Pahlmeyer Chardonnay, we felt that the quality of the remaining lots of wine were of a class that deserved the "Jayson" label. The 2004 Jayson Chardonnay was hand crafted with the same care and attention that is given to all of our wines. It is an excellent value at a portion of the price of the Pahlmeyer Chardonnay.

RATINGS

Wine Spectator, April 30, 2006 Issue:

*Intense, with exotic floral, pear, mineral and green apple, it's vibrant and trim, with lively acidity, with a touch of buttered toast on the aftertaste. Drink now. **86 points***

Connoisseurs' Guide to California Wine, Volume 30 Issue 5, March 2006:

*This is Pahlmeyer's second-tier Chardonnay, but it fully reflects the winery's penchant for big wines of immense weight and stuffing, and, while very ripe and loaded down with dramatic oak, lees and toast, it still manages to save room for requisite fruit. Mind you, there is nothing pretty or the least bit polished about it, and it ultimately gives in to very palpable heat at the end, but its richness, stuffing and sheer depth are never in question. **89 points***

AVAILABILITY

The Pahlmeyer 2004 Jayson Chardonnay is available November 1, 2005 directly from the winery. For further information, please visit: www.pahlmeyer.com.