



2004 JAYSON RED

TECHNICAL NOTES

Release Date:	November 1, 2006	pH:	3.86
Suggested Retail:	\$55 per bottle	Total Acidity:	0.58
Winemaker:	Erin Green	Crushing Regime:	100% de-stemmed
Harvest dates:	September 17 to October 28, 2003	Barrel Regime:	Taransaud, St. Martin, Cadus
Composition:	60% Merlot, 38% Cabernet Sauvignon, 1% Cabernet Franc, 1% Petit Verdot	Prefermentation	
Bottled:	May 9, 2006	Maceration:	4-5 days cold soak, depending upon flavor extraction
Alcohol:	15.2%	Fermentation:	100% Wild, Native Yeast

WINEMAKING NOTES

The 2004 Jayson Red is a “declassification” of the wine originally intended for the Merlot and the Proprietary Red. We do not grow or seek out fruit in order to produce wine for the Jayson label. The 2004 Jayson Red was harvested and vinified in the same manner as the Proprietary Red and the Merlot; the whole berry fruit was from hand picked lots and fermented in short, open-topped stainless steel tanks and cold soaked, using native yeasts. The wine then continued fermentation in 100% new French oak barrels and was bottled neither fined nor filtered.

RATINGS

Wine Spectator, February 28, 2007:

Firm, ripe and complex, with vivid red currant and black cherry fruit that's well-defined, structured and supported by firm, integrated tannins. Ends with a nice flash of toasty oak and mineral notes. Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Drink now through 2012. 92 points

AVAILABILITY

The 2004 Jayson Red will be available beginning November 1, 2006 directly from our winery and through our network of fine restaurants and retail merchants around the world. For further information please visit us at www.pahlmeyer.com.

P.O. Box 2410 Napa, California 94558
Phone (707) 255-2321 Fax (707) 255-6786
www.pahlmeyer.com