



2005 JAYSON PINOT NOIR

TECHNICAL NOTES

Release Date:	June 1, 2007	PH:	3.82
Suggested Retail:	\$65 per bottle	Total Acidity:	0.549
Winemaker:	Erin Green	Crushing Regime:	Whole berry, destemmed
Harvest dates:	September 3 to October 5, 2005	Barrel Regime:	67% new French oak
Bottled:	August 30, 2006	Fermentation:	Cold soak, native yeast, gentle press, 9 months barrel ageing, bottled unfiltered
Alcohol:	14.9%		

WINEMAKER NOTES

The Jayson Pinot Noir is a "declassification" of the Pahlmeyer Pinot Noir. After a meticulous selection process in assembling the final blend of our Pahlmeyer wine, our winemaker, Erin Green, goes through the remaining lots and determines which, if any, are good enough to bottle under the Jayson label. We never purchase juice or wine to make a Jayson wine.

Erin describes the wine as having a nose of Bing cherries and rich earth, with blackberry and elegant tannins on the palate; the wine has a long complex finish with touches of plum and spice, with a long elegant finish. "The fruit and acid balance in this wine make it a quintessential Sonoma Coast Pinot Noir, lively in the mouth with lots of stuffing and complexity at the same time," she says.

PRESS

Wine Spectator, September 30, 2007:

Floral, spice, wild berry and cranberry aroma provide a tight focus, holding onto the cherry and watermelon flavors on the finish. (JL) 88 points

PinotFile, Volume 6, Issue 31, July 9, 2007:

... The sexy nose of dark cherries, blackberries, mushrooms and earth stands out. The flavors mimic the aromas with an added spice and woody influence in the background. After four hours, a little spice comes forth in the nose and a hint of root beer enlivens the flavors. Everything is nicely balanced with the tannins well-concealed and the alcohol well-integrated. No question this is a broad-shouldered middleweight Pinot Noir with a rich core of fruit, but it dances softly on the palate.

AVAILABILITY

The 2005 Jayson Pinot Noir will be available beginning June 1, 2007 either directly from the winery, or through our network of fine restaurants and retail merchants around the world. For further information, please visit us at www.pahlmeyer.com.