



2005 JAYSON RED

WHAT IS JAYSON?

All of our grapes are grown and vinified to be Pahlmeyer. We do not grow or seek out fruit for the Jayson Red. However, after meticulously selecting the blend for our Pahlmeyer Proprietary Red and Merlot, Erin Green, our Winemaker, determined that the quality of the additional barrels was in a class deserving of the Jayson label. As such, this wine is hand-crafted with the same care and attention given to our Pahlmeyer Reds.

The name Jayson comes from the owner, Jayson Pahlmeyer. Jayson Red, like a given name, is more familiar, and like Jayson himself, is fun, robust and incredibly “good looking”.

TECHNICAL NOTES

Release Date:	April 1, 2008	Bottled:	April 19, 2007
Suggested Retail:	\$55 per bottle	Alcohol:	15.2%
Winemaker:	Erin Green	pH:	3.77
Harvest dates:	September 29 to October 25, 2005	Total Acidity:	0.602
Composition:	73% Merlot, 19% Cabernet Sauvignon, 6% Cabernet Franc, 1.5% Petit Verdot, .5% Malbec	Jayson's Weight at Harvest:	89.36 Kgs

WINEMAKING NOTES

Our grape bunches are hand-sorted, and once de-stemmed, the berries are sorted by hand on the way to the tank. This is followed by a four to five day cold soak, depending on flavor extraction. The fruit is then fermented with 100% native wild yeast in small open-top fermentors for two to three weeks. Towards the end of fermentation the fruit is gently pressed and moved to barrel. The wine finishes fermenting in barrel, which helps integrate the flavors from the oak. The wine continues to age in 80% new French oak – a combination of Taransaud, St. Martin and Cadus barrels. It was bottled unfiltered and unfiltered.

TASTING NOTES

“The 2005 Jayson Red, offering toasty oak, tobacco, tar, graphite and earthy notes blend with spice, cherry, red berry, and dark fruit flavors in this vibrant, complex wine. This integrated, balanced wine ends with a finish that is long and persistent.” – Erin Green, Winemaker