



2006 JAYSON CHARDONNAY

TECHNICAL NOTES:

Release Date:	February 1, 2008	Bottled:	August 28, 2007
Suggested Retail:	\$39 per bottle	Alcohol:	14.9%
Winemaker:	Erin Green	PH:	3.77
Harvest dates:	September 15 to October 20, 2006	Total Acidity:	.577
Composition:	100% Chardonnay	Crushing Regime:	100% Whole Cluster, Direct to Press
Appellation		Fermentation:	100% Wild, Native Yeast
Composition:	42% Napa Valley, 39% Atlas Peak, 19% Russian River	Jayson's Weight (in Kgs.):	93.00

WINEMAKING 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 2006 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.

TASTING NOTES:

The 2006 Jayson Chardonnay, a straw-golden color in the glass, offers a nose of tropical fruit, apricot, peach and crème brulee. The palate is fresh and bright with flavors of ripe pear, orange blossoms, caramel, vanilla and toast. The finish is crisp and lingers long after the last sip.

AVAILABILITY:

The Pahlmeyer 2006 Jayson Chardonnay is available February 1, 2008 directly from the winery. For further information, please visit: www.pahlmeyer.com.

RATINGS:

Wine Spectator Insider, Vol. 4, No. 10, March 12, 2008: Elegant, complex, focused and concentrated, with smoky fig, hazelnut, nutmeg and cedary oak flavors that fold together nicely, holding a tight focus and ending with a long aftertaste.
90points