



2006 JAYSON PINOT NOIR

WHAT IS JAYSON?

The Jayson Chardonnay, Pinot Noir and Red are hand-crafted with the same premium practices that produce our Pahlmeyer wines. We do not grow or purchase additional fruit for the Jayson. Rather, all of our grapes are grown and vinified for the Pahlmeyer. After winemaker Erin Green selects the blends for the Pahlmeyer wines, she composes from the remaining barrels the Jayson Chardonnay, Pinot Noir and Red. As a result, the Jayson wines offer both quality and value.

The Jayson wines are named after our founder and are like Jayson himself: big, fun, approachable and very “good looking”.

TECHNICAL NOTES

Release Date:	January 1, 2009	Bottled:	August 29, 2007
Suggested Retail:	\$45 per bottle	Alcohol:	14.9%
Winemaker:	Erin Green	pH:	3.72
Appellation:	Sonoma Coast	Total Acidity:	0.60
Harvest dates:	September 20 to October 12, 2006	Composition:	100% Pinot Noir
		Jayson's Weight at Harvest:	93.00 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 67% new French oak for nine months. It was bottled unfiltered and unfiltered.

TASTING NOTES

“The 2006 Jayson Pinot Noir is saturated red in color. It has profuse scents of red currant and raspberry deepened by aromas of smoke and pancetta. Flavors of milk chocolate dipped strawberries are firmed up by allspice and mineral tones. This wine is approachable, juicy and creamy with a long lingering finish.” – Erin Green, Winemaker