



2007 JAYSON PINOT NOIR SONOMA COAST

TECHNICAL NOTES

Harvested:	August 30 – September 6, 2007	Vineyards:	Pahlmeyer Wayfarer Farm & Hallberg
Bottled:	August 27, 2008	Composition:	100% Pinot noir
Winemaker:	Erin Green	Alcohol:	14.9%

WINEMAKING NOTES

Our grape bunches were hand-sorted, and once de-stemmed, the berries were again sorted by hand on the way to the tank. This was followed by a four to five day cold soak, depending on flavor extraction. The wine was then fermented with native wild yeast in small open-top fermentors for two to three weeks. Towards the end of fermentation the fruit was gently pressed and moved to barrel. The wine finished fermenting in barrel to help integrate the flavors from the oak. The wine continued to age in 70% new French oak for twelve months. The wine was bottled unfiltered and unfiltered.

TASTING NOTES

“Dense reddish-purple hue. Opens with ripe plums, cola and a hint of ginger. The bright and lively palate unfolds with layers of mixed red and black berries and dessert knish. The finish is balanced and with great length.” – Erin Green, Winemaker