



## 2008 JAYSON CHARDONNAY NORTH COAST

### TECHNICAL NOTES

<b>Harvested:</b>	September 2 <sup>nd</sup> to October 3 <sup>rd</sup> , 2008	<b>Appellations:</b>	62% Napa Valley, 38% Sonoma Coast
<b>Bottled:</b>	August 18 <sup>th</sup> , 2009	<b>Composition:</b>	100% Chardonnay
<b>Release Date:</b>	April 1 <sup>st</sup> , 2010	<b>Alcohol:</b>	14.9%
<b>Winemaker:</b>	Erin Green	<b>Production:</b>	1,689 cases

### WINEMAKING NOTES

The grapes were gently whole-cluster pressed. After overnight settling, the juice was racked to barrels to undergo 100% native yeast barrel fermentation, followed by malo-lactic fermentation. The wine was aged in 90% new French oak barrels for 10 months and the lees were stirred weekly to bring more complexity. Our wines are never fined or sterile filtered.

### TASTING NOTES

“This wine has a nice green-yellow color. Its juicy mouthwatering flavors boast layers of tropical fruits and peach nectar accented with apricot croissants. The finish is rich, long and lingering with each layer unfolding beautifully.” – Erin Green, Winemaker

### 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 wines. 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 exceptional quality and value.

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