



2008 JAYSON CHARDONNAY NORTH COAST

TECHNICAL NOTES

Harvested: September 2 to October 3, 2008

Bottled: August 18, 2009

Winemaker: Erin Green

Appellations: 62% Napa Valley, 38% Sonoma Coast

Composition: 100% Chardonnay

Alcohol: 14.9%

WINEMAKING NOTES

The grapes were hand-sorted and gently whole-cluster pressed. After overnight settling, the juice was racked to barrels for 100% native wild yeast barrel fermentation followed by malo-lactic fermentation. The wine was aged in 90% new French oak barrels for eleven months on the lees, which were stirred weekly. It was not 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 made with the same premium methods that produce our Pahlmeyer wines. We do not grow or purchase additional fruit for the Jayson wines. Rather, all of our grapes are grown and vinified for the Pahlmeyer wines. After winemaker Erin Green selects the Pahlmeyer blends, 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.”