



2008 JAYSON PINOT NOIR SONOMA COAST

TECHNICAL NOTES

Harvested: August 28 to September 9, 2008
Bottled: August 19, 2009
Winemaker: Erin Green

Vineyards: Pahlmeyer Wayfarer Farm
Composition: 100% Pinot noir
Alcohol: 14.9%

WINEMAKING NOTES

The grape clusters were hand-sorted, and once de-stemmed, the berries were sorted again by hand on the way to tank. After four to five days of pre-fermentation cold maceration in small open-top fermentors, the fruit began 100% native wild yeast fermentation. Two to three weeks later, the fruit was gently pressed and moved to barrel where it finished primary and secondary fermentations. The wine continued to age in 67% new French oak for twelve months and it was bottled unfiltered and unfiltered.

TASTING NOTES

“Medium ruby in color, this wine has a sumptuous nose of bright red cherry pie, plum, pomegranate and black raspberries with earth, sassafras and fresh sweet fennel. It is full-bodied on the palate with soft tannins and a long, lingering finish.” – 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.”