



## 2009 JAYSON CHARDONNAY NORTH COAST

### TECHNICAL NOTES

**Harvested:** September 10 to October 9, 2009  
**Bottled:** August 18<sup>th</sup>, 2010  
**Winemaker:** Erin Green

**Appellations:** 72% Sonoma Coast, 28% Napa Valley  
**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 87% new French oak barrels for eleven months sur lees, which were stirred weekly. It was not fined or sterile filtered.

### TASTING NOTES

“The 2009 Jayson Chardonnay is pale yellow-green in color. Composed of both Napa Valley and Sonoma Coast fruit, it reveals kiwi, melon, tangelo and lemon-lime curd with an underlying flintiness and minerality. Tropical fruit flavors come through on the luscious palate, balanced by a crisp acidity.” – 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.”