



2007 JAYSON CHARDONNAY

WHAT IS JAYSON?

All of our grapes are grown and vinified to be Pahlmeyer. We do not grow or seek out fruit for the Jayson Chardonnay. However, after meticulously selecting the blend for our Pahlmeyer Chardonnays, Erin Green, our Winemaker, determined that the quality of the additional barrels was in a class deserving of the Jayson label. As such, this wine is hand-crafted with the same care and attention given to our Pahlmeyer Chardonnays.

The name Jayson comes from the owner, Jayson Pahlmeyer. Jayson Chardonnay, like a given name, is more familiar, and like Jayson himself, is fun, robust and incredibly “good looking”.

TECHNICAL NOTES

Release Date:	February 1, 2009	Bottled:	August 27, 2008
Suggested Retail:	\$45 per bottle	Alcohol:	14.9%
Winemaker:	Erin Green	pH:	3.53
Appellations:	80% Napa Valley, 20% Sonoma Coast	Total Acidity:	0.62
Harvest Dates:	September 19 to October 1, 2007	Composition:	100% Chardonnay
		Jayson's Weight at Harvest:	93.00 Kgs

WINEMAKING NOTES

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

TASTING NOTES

“The Jayson Chardonnay, yellow-green in color, offers a nose of melon, old-fashioned citrus hard candy and Provençal honey. The mid-palate has great weight with flavors of glazed pineapple, vanilla and angel food cake. The finish is crisp and lingers long after the last sip with well integrated fruit flavors.” – Erin Green, Winemaker