



2016 CHARDONNAY NAPA VALLEY

HARVESTED		September 7 - October 3, 2016
BOTTLED		August 8, 2017
COMPOSITION		100% Chardonnay
ALCOHOL		14.6%
WINEMAKER		Bibiana Gonzalez Ravé

VINTAGE NOTES

The 2016 budbreak was right on time, after several years of early onset; bloom occurred mid-May to early June. Summer brought consistent, moderate weather for optimal development of flavors across all varieties. Our precision timing in the vineyard became crucial during harvest, when we experienced a heat spike in mid-September. We hurried to bring in Chardonnay, then enjoyed a few days rest as temperatures cooled off. Chardonnay from 2016 is of exceptionally high quality—the wines show depth, complexity and balanced acidity.

WINEMAKING NOTES

The grapes were hand-sorted and gently whole-cluster pressed. After settling overnight, the juice was fermented in barrel, including 100% malolactic fermentation. The wine was aged in 25% new French oak barrels for eleven months.

TASTING NOTES

This wine has a light straw color and generous aromas of honeydew melon with hints of white flower, raw walnut, toasted almond and vanilla. A smooth palate, with rich viscosity, wraps around the tongue then gently elevates the complex characters and lifts away. Beautiful acidity carries over the satisfying finish and makes this wine easy to pair with food.

ABOUT JAYSON WINES

Jayson wines are born from two of the most renowned winegrowing regions in the world – the iconic Napa Valley and the pioneering Sonoma Coast. Every vintage is meticulously made with the attention to detail for which Pahlmeyer is known and trusted, while capturing the spirit of its founder whose huge personality, humor and joy for living are an integral part of the Pahlmeyer legacy.

