

2021 JAYSON CABERNET SAUVIGNON NAPA VALLEY

Harvested September 3 - October 19, 2021

Bottled March 2023

Composition 82% Cabernet Sauvignon, 10% Cabernet Franc,

5% Petit Verdot, 2% Malbec, 1% Merlot

Aging | Aged 15 months in 72% new Taransaud barrels,

28% one-year-used Pahlmeyer Merlot and

Proprietary Red barrels

WINEMAKER IMPRESSIONS

Classic Napa Valley Cabernet aromas of ripe blackberry and red currant are underpinned by an alluring dark forest floor earthiness and a high note of red licorice/candy shop. Valley floor fruit brings mouth-filling plushness to the palate, while concentrated mountain fruit drives through the core. Focused black fruit –cherry, plum, and raspberry –surge long and deep with hints of black olive and freshly cracked pepper. Polished tannins frame and lengthen the palate as a balancing acidity provides a magnifying lift. The finish is long, juicy, and plush with a thrust of grippy tannin, persisting with notes of vanilla bean, warm spice, and toasted hazelnut. – Katie Vogt

WINEMAKING NOTES

There's a luxurious texture I aim for with our Jayson Cabernet, selecting blocks of our mountain fruit that deliver concentration and intensity while possessing plush fruit and a polished tannin profile. I blend these with rich, round fruit from the Rutherford Valley floor and Atlas Peak foothills – the perfect balance of grip and juiciness. I'll age Jayson Cabernet for about 15 months in 80% new Taransaud heavy toast oak to build on that incredible mouthfeel and structure, match our tannin profile, and support our signature intensity. – KV

VINTAGE NOTES

2021 was a remarkable growing year. All of our vineyards expressed themselves in their purest form. There was a lot of distinct character, block to block, which allowed us to create truly unique, interesting, and compelling wines. An arid year resulted in meager yields throughout our vineyards, fewer clusters, and tiny berries giving us gorgeous concentration. While it was an early vintage, gentle weather throughout the growing season allowed the vineyards to develop steadily and fully, resulting in intense, complex fruit. The berries retained naturally high acidity levels, and with low yields and small berries, they achieved a concentrated tannin profile. That ideal combination of acidity and tannin – with a pure, powerful fruit core – indicates this will be an age-worthy vintage.

SERVING AND PAIRING SUGGESTIONS

This is an approachable, action-packed wine with beautiful gravitas. Intended to be enjoyed upon release, the wine is an excellent match with a char-grilled tomahawk steak with chimichurri and a side of sauteed wild mushrooms. And be sure to invite your favorite friends to the table. Enjoy! – KV