



2016 CABERNET SAUVIGNON NAPA VALLEY

HARVESTED		September 21 - October 10, 2016
BOTTLED		March 26, 2018
COMPOSITION		95% Cabernet Sauvignon, 4% Petit Verdot, 1% Merlot
ALCOHOL		14.8%
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.

WINEMAKING NOTES

Our mountain-grown cabernet sauvignon was harvested at night to deliver naturally cooled grapes to the winery by early morning. The whole clusters were gravity-fed onto a vibrating table where they were hand-sorted. The selected clusters were then gently de-stemmed, delivering whole berries onto a vibrating screen for a final hand sorting. After several days of cold maceration, the fruit entered primary fermentation for two to three weeks, was then gently pressed in our stainless steel basket. The wine finished malolactic fermentation in barrel, and aged in 70% new French oak for 17 months.

TASTING NOTES

Jayson Cabernet Sauvignon reveals its classic expression with deep, elegant black fruit aromas, and hints of plum, licorice, vanilla, fresh cream and the suggestion of forest floor. A juicy entry leads into a dense mid-palate; mocha, dusty chalk, and attractive herbal hints round out the rich flavors. Fine tannins support the fruit character for a complex, balanced wine that pairs well 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.

