

2019 CABERNET SAUVIGNON NAPA VALLEY

HARVESTED | October 11 - 27, 2019

BOTTLED | April 1, 2021

COMPOSITION 89% Cabernet Sauvignon, 5% Cabernet Franc,

4% Petit Verdot, 2% Malbec

ALCOHOL | 15.1% WINEMAKER | Katie Vogt

VINTAGE NOTES

The excellent 2019 vintage was long and even, with mild temperatures throughout the summer months. A cool, wet winter and spring was followed by warm and sunny conditions that lasted the duration of the growing season. Fruit development was consistent and clean, delivering layered, mature fruit notes, outstanding structure and appealing texture.

WINEMAKING NOTES

Our Cabernet Sauvignon was harvested at night to deliver naturally cooled grapes to the winery. Whole clusters were gravity-fed onto a vibrating table for hand sorting. Selected clusters were gently de-stemmed, delivering whole berries for a final hand sorting. After several days of cold maceration, the fruit entered primary fermentation for two to three weeks, then gently pressed in our stainless-steel basket. The wine finished malolactic fermentation in barrel, then aged for 15 months in 88% new French oak barrels.

TASTING NOTES

Our bold, full-bodied Cabernet Sauvignon delivers classic Napa Valley character and structure. Focused and layered, generous fruit notes of wild blackberry and cassis blend with hints of vanilla bean, black tea and Herbes de Provence. Youthful upon release, the wine's firm, assertive tannins on the mid-palate will soften over time, whether in the cellar or swirled in the glass. Enjoy over the next six years. Pair this alongside a grilled burger topped with aged gouda or gorgonzola, or herb-crusted roasted lamb.

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.