



2017 CHARDONNAY NAPA VALLEY

HARVESTED		September 1 - 20, 2017
BOTTLED		August 29, 2018
COMPOSITION		100% Chardonnay
ALCOHOL		14.6%
WINEMAKER		Vinted by Bibiana González Rave, blended by Jennifer Williams

VINTAGE NOTES

The 2017 growing season started off with record rainfall and ended with a warm, dry summer that led us into harvest. The extra rainfall provided the vines with a strong canopy that helped protect the fruit while it developed full varietal flavors and soft texture. Extra care was taken to balance the fruit load in preparation for the dry summer and this attentiveness continued into the cellar, when the fruit arrived early in September.

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 35% new French oak barrels for eleven months.

TASTING NOTES

This wine has brilliant golden straw color and aromas of warm spice, tangerine, and sweet orange; intriguing tropical floral notes carry over onto the palate. Flavors of ripe pear, apricot, and mango peel are accented by warm spice and rich caramel, for a wine that is both weighty and fresh.

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.

