



## 2018 CHARDONNAY NAPA VALLEY

|                    |  |                               |
|--------------------|--|-------------------------------|
| <b>HARVESTED</b>   |  | September 6 - October 4, 2018 |
| <b>BOTTLED</b>     |  | August 25, 2019               |
| <b>COMPOSITION</b> |  | 100% Chardonnay               |
| <b>ALCOHOL</b>     |  | 14.6%                         |
| <b>WINEMAKER</b>   |  | Jennifer Williams             |

### VINTAGE NOTES

The 2018 growing season started with cool conditions punctuated by a couple cold snaps. Spring brought more cool weather, prolonging bloom time and delaying veraison. However, summer brought warm, steady temperatures that allowed grapes to mature and ripen evenly and with striking complexity. A late harvest yielded exceptional, beautifully balanced fruit.

### WINEMAKING NOTES

The grapes were hand-picked from select vineyards in the Napa Valley. After coming into the cellar, the grapes were hand-sorted before gently whole-cluster pressed. After settling overnight, the wine was fermented for about 45 days and then aged entirely in French oak barrels, including 100% malolactic fermentation.

### TASTING NOTES

Our Chardonnay opens with notes of fresh-cut pears and orange blossom that permeate the aroma. In the glass, the wine evolves and deepens, adding bright, zesty hints of creamy lemon meringue and tangy lemon curd. On the inviting palate, the wine's lively acidity is balanced with rich notes of pear, tangerine and baked apricot, wrapped up with a subtle kiss of caramel and vanilla on the playful finish.

### 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.

