



## 2015 PINOT NOIR SONOMA COAST

<b>HARVESTED</b>		August 19 - September 10, 2015
<b>BOTTLED</b>		August 29, 2016
<b>COMPOSITION</b>		100% Pinot Noir
<b>ALCOHOL</b>		14.5%
<b>WINEMAKER</b>		Bibiana Gonzalez Ravé

### VINTAGE NOTES

The 2015 vintage reflects our steadfast dedication to create a stunning wine amidst a challenging growing season. An unusually warm spring led to early budbreak and accelerated vine growth, but upon bloom, weather turned cool slowing development. Summer's considerable heat propelled the grapes into early flavor concentration, while spells of low temperatures delayed ripening. We took extra care in hand-sorting the fruit and used 100% free-run juice, resulting in a wine that gleams with intensity, complexity and bright acidity.

### WINEMAKING NOTES

Grape clusters were hand-picked in the cool of the night, then hand-sorted at the winery. We reserved 1% for whole-cluster fermentation, then gently destemmed the rest using only whole, intact berries for fermentation. After cold-soaking for five to seven days, the grapes entered fermentation for 14 to 19 days, then underwent gentle basket pressing. We used 100% free-run juice to ensure optimum quality, and aged the wine for nine months in 26% new French oak.

### TASTING NOTES

Deep ruby in color, this wine bursts with aromas of dark fruit and rose petals. Delicate blackberry and Bing cherry flavors leap from the elegant and velvety palate followed by pronounced earthy notes. Intriguing hints of dried herbs and slate highlight the wine's long, vivid finish.

### ABOUT JAYSON WINES

The Jayson portfolio is the second label of Pahlmeyer, crafted to honor its namesake – Jayson Pahlmeyer, with wines that express his unquenchable desire for excellence and artisanal winemaking. Expertly made from select vineyard blocks and barrels, Jayson wines are the essence of luxury with a style all their own.

