



2009 JAYSON PINOT NOIR SONOMA COAST

HARVESTED		September 2 - 21, 2009
BOTTLED		August 19, 2010
COMPOSITION		100% Pinot Noir
ALCOHOL		14.9%
WINEMAKER		Erin Green

WINEMAKING

The grape clusters were hand-sorted, and once de-stemmed, the berries were sorted again by hand on the way to tank. After four to five days of pre-fermentation cold maceration in small open-top fermentors, the fruit began 100% native yeast fermentation. Two to three weeks later, the fruit was gently pressed and moved to barrel where it finished primary and secondary fermentations. The wine continued to age in 67% new French oak for twelve months and it was bottled unfinned and unfiltered.

TASTING NOTES

“The 2009 Jayson Pinot Noir has a dense ruby color and an explosive nose. Fresh cherry, ripe plum and pomegranate mingle with hints of rose petals and sandalwood. Velvety and juicy on the palate with the finest tannins and a freshness that leaves a long, lingering finish.” – Erin Green, Winemaker

RATINGS

Wine Spectator, July 2011

“Pure, ripe, juicy and well-structured, with firm plum, spice, herb and wild berry notes joined by a minerally and pebbly edge that’s cleansing.” – *J.L.* **92 points**

WHAT IS JAYSON?

The Jayson wines are a deselection from the Pahlmeyer wines. We do not grow or purchase additional fruit for the Jayson. Rather, all of our grapes are grown and vinified for the Pahlmeyer. After winemaker Erin Green selects the Pahlmeyer blends, she composes from the remaining barrels the Jayson Chardonnay, Pinot Noir and Red. As a result, the Jayson wines offer exceptional quality and value. The Jayson wines’ namesake is our founder Jayson Pahlmeyer, and are like Jayson himself: big, fun, approachable and “very good looking.”