



2021 JAYSON PINOT NOIR SONOMA COAST

Harvested	September 9 - 24, 2021
Bottled	August 25, 2022
Composition	100% Pinot Noir
Aging	Aged nine months in 75% new Taransaud barrels, 25% one-year-used barrels

WINEMAKER IMPRESSIONS

The 2021 Jayson Sonoma Coast Pinot Noir is silky, concentrated, and dynamic. Aromas of leather and camphor peek out from behind a generous nose of sun-warmed plum and bright raspberry. Medium-bodied with a seductive opulence, the palate possesses a dense core of black cherry and bramble berry, revealing hints of fresh-plowed earth and warm spice. A lifting acidity drives the flavors through a long, intricate finish, each new sip opening greater depth and nuance. – Katie Vogt

WINEMAKING NOTES

This single-vineyard bottling hails from the Laguna Ranch vineyard in the cool region of the Sonoma Coast AVA. The 2021 growing season was moderate and steady, giving us slow, intense flavor development. Yields were low, consisting of tiny berries on small clusters that possessed incredible concentration. We gently destemmed clusters to keep berries as whole as possible, while 25% of the fruit was whole-cluster fermented to impart additional depth and structure. After a five-day cold soak, the tanks returned to ambient temperature, coaxing spontaneous native yeast fermentation. Free run juice was collected and aged separately in new oak barrels. – KV

VINTAGE NOTES

2021 was a remarkable growing year. All of our vineyards expressed themselves in their purest form. There was a lot of distinct character, block to block, which allowed us to create truly unique, interesting, and compelling wines. An arid year resulted in meager yields throughout our vineyards, fewer clusters, and tiny berries giving us gorgeous concentration. While it was an early vintage, gentle weather throughout the growing season allowed the vineyards to develop steadily and fully, resulting in intense, complex fruit. The berries retained naturally high acidity levels, and with low yields and small berries, they achieved a concentrated tannin profile. That ideal combination of acidity and tannin – with a pure, powerful fruit core – indicates this will be an age-worthy vintage.

SERVING AND PAIRING SUGGESTIONS

To fully appreciate the nuanced flavors and aromas of the wine, serve it slightly chilled, at a temperature between 55°F and 60°F. Summer pairing ideas include cedar planked salmon, roasted beet salad with goat cheese, and seared duck breast with cherry reduction sauce.