



2014 PINOT NOIR SONOMA COAST

HARVESTED		September 3-13, 2014
BOTTLED		June 16, 2015
COMPOSITION		100% Pinot Noir
ALCOHOL		14.5%
WINEMAKER		Bibiana González Rave

VINTAGE NOTES

The 2014 season started as one of the earliest on record, leading into a mild, steady spring and cool summer. The gentle pace of the growing season allowed us to be meticulous with canopy management, which is critical to farming on the windswept Sonoma Coast. Our 2014 wines are open and generous right out of the bottle, offering soft tannins, great acidity, and a slightly higher pH than previous vintages. The combination of our 100% Goldridge soils and a few cold spells throughout the year imparted a pronounced minerality.

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

Vibrant ruby in color, this wine bursts with aromas of red fruit, soft violet, and fresh lavender oil. Delicate raspberry and cherry flavors leap from the elegant, velvety palate followed by earthy notes of sage and slate. An intriguing tinge of citrus peel accents the wine's long, vivid finish.

ABOUT JAYSON WINES

The Jayson portfolio is the second label of Pahlmeyer, and honors its namesake with expertly made wines from select vineyard blocks and barrels. Jayson wines are the essence of approachable luxury — with a style all their own.

REVIEW

"Smooth and meaty with juicy style and crisp acidity; black cherry and savory notes; pleasant, earthy and balanced; long and charming." 91 points, Anthony Dias Blue, *Tasting Panel*