



2011 JAYSON PINOT NOIR SONOMA COAST

HARVESTED		September 27 - October 8, 2011
VINEYARD		Pahlmeyer Wayfarer
BOTTLED		August 21, 2012
COMPOSITION		100% Pinot Noir
WINEMAKER		Kale Anderson

WINEMAKING NOTES

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.

VINTAGE NOTES

Abundant winter rainfall, a cool spring, late bud break, surprise hail in June, and a touch of mid-harvest precipitation made for a challenging 2011 growing season. Rocky soils and sloping terrains kept our ridge-top vineyards well-drained so while yields were low, fruit was exceptionally balanced and concentrated. Intensive berry-by-berry sorting further ensured optimal quality.

TASTING NOTES

Vibrant fuchsia with a garnet core in the glass, the 2011 Jayson Pinot Noir greets the nose with rich, focused aromas of ripe black cherry, forest mulch, pain grillé and leather. The palate comes alive with a concentrated wave of black plum skin and candied cranberries, integrated with a stony minerality that echoes through the wine's lingering finish.

WHAT IS JAYSON?

Big, fun and exceptional, the Jayson wine portfolio honors its namesake, Jayson Pahlmeyer, with wines created from declassified Pahlmeyer lots. Declassifying wines began in 18th century Bordeaux as a means of using high-quality lots not chosen for a chateau's premier wines. In this tradition, grapes for Jayson wines are grown and vinified to the same rigorous specifications as Pahlmeyer wines. The Jayson lots are deselected just before bottling, resulting in wines of exceptional quality and value.