



2016 PINOT NOIR SONOMA COAST

HARVESTED		September 8 - September 22, 2016
BOTTLED		August 17, 2017
COMPOSITION		100% Pinot Noir
ALCOHOL		14.5%
WINEMAKER		Bibiana Gonzalez Ravé

VINTAGE NOTES

The 2016 growing season started off with above-normal temperatures that eased into more moderate June weather. A relatively cool summer allowed the grapes to develop slowly and evenly, and when the temperatures increased in August and September, each block was harvested at peak ripeness, for wines with vibrant fruit and balanced acidity.

WINEMAKING NOTES

Grape clusters were hand-picked in the cool of the night, then hand-sorted at the winery. We gently de-stemmed the grapes using only whole, intact berries for fermentation. After extended cold soak, the grapes entered fermentation for 14 to 19 days, then the free run juice was racked to French oak barrels where the wine aged for nine months.

TASTING NOTES

This wine has vibrant ruby color in the glass. Floral aromas mingle with notes of plum, black cherry, vanilla, forest floor, and granite. A juicy entry leads into a balanced palate, whose cherry and red fruit characters are supported by soft tannins and accented with spice and oak. Cranberry acidity carries over a satisfying finish and makes this wine easy to pair with food.

ABOUT JAYSON WINES

Jayson wines are born from two of the most renowned winegrowing regions in the world – the iconic Napa Valley and the pioneering Sonoma Coast. Every vintage is meticulously made with the attention to detail for which Pahlmeyer is known and trusted, while capturing the spirit of its founder whose huge personality, humor and joy for living are an integral part of the Pahlmeyer legacy.

