



2012 PINOT NOIR SONOMA COAST

HARVESTED		September 22 - October 6, 2012
VINEYARDS		Pahlmeyer Wayfarer and Hallberg
BOTTLED		August 13, 2013
COMPOSITION		100% Pinot Noir
ALCOHOL		14.7%
WINEMAKER		Bibiana González Rave

VINTAGE NOTES

There was early excitement for the 2012 vintage. The year began with normal rainfall and continued with moderate spring temperatures and a warm, dry summer - ideal conditions for cluster formation and exceptional fruit. The vines set a generous load of clusters and typical of the Sonoma Coast, veraison began in mid-August followed by harvest which began in late-September.

WINEMAKING NOTES

The grapes were hand-picked and hand-sorted, and a portion reserved for whole-cluster fermentation before de-stemming. Five to seven days of cold maceration were followed by more than two weeks of 100% native yeast fermentation. The fruit was then gently pressed, reserving only free-run juice for this wine which was aged in French oak barrels (57% new) for 11 months.

TASTING NOTES

The dark ruby red of this wine is matched by intense aromas of juicy black fruit, fresh wild flowers, and hints of spicy cola, tangerine peel and dark chocolate. On the palate, concentrated notes of ripe black cherry and fig are met with a reassuring grip of slate. Opulent and sophisticated, fresh and vivacious, the mouth-feel showcases bright acidity and generous, velvety tannins. The wine's long-lasting finish and big personality promise excellent aging potential.

ABOUT JAYSON WINES

Jayson wines exemplify Jayson Pahlmeyer's unquenchable desire for excellence and cutting-edge winemaking. Produced with the same impeccable standards and winemaking pedigree for which Pahlmeyer is known, Jayson wines are at once luxurious and instantly approachable. The new label showcases the wines' pedigree and distinction.

