



## 2010 JAYSON RED WINE NAPA VALLEY

HARVESTED		October 1 - 27, 2010
BOTTLED		April 27, 2012
COMPOSITION		72% Cabernet Sauvignon, 17% Merlot, 6% Cabernet Franc, 5% Malbec
ALCOHOL		15.2%

### VINTAGE NOTES

The 2010 vintage was a tale of patience. A cool, wet spring resulted in later bud break than usual. Careful vine management helped mitigate heat spikes at the beginning of harvest. Once risk of extreme heat passed, we opened up the canopies for greater light exposure and air flow through the vines. Warm, dry weather through mid-October resulted in timelier ripening than expected at the growing season's onset.

### 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 85% new French oak – a combination of Taransaud and St. Martin barrels – for eighteen months. It was bottled unfiltered and unfiltered.

### TASTING NOTES

Aromas of ripe bing cherry, plum and fresh-roasted espresso beans echo in the wine's rich, dark flavors. An earthy minerality lends intriguing complexity before the mouth-feel softens to silky tannins on the finish.

### THE JAYSON STORY

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