



## 2009 JAYSON RED WINE NAPA VALLEY

HARVESTED		September 21 to October 28, 2009
BOTTLED		April 28, 2011
COMPOSITION		72% Cabernet Sauvignon, 20% Merlot, 4% Cabernet Franc, 4% Malbec
ALCOHOL		15.2%
WINEMAKER		Erin Green

### VINTAGE NOTES

The 2009 growing season was steady and mild. Late, light spring rains provided natural irrigation while a warm spell in June helped shut down excessive canopy growth. Temperatures stayed in the 80 to 90 degree range – the “sweet spot” for slow, even ripening – through harvest.

### 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

2009 Jayson Red’s dark hue gives way to notes of blackberry and cherry flesh. Flavors of fresh, sun-warmed figs and Tellicherry peppercorn are carried on a smooth backbone of tannin.

### THE JAYSON STORY

The Jayson Chardonnay, Pinot Noir and Red are made with the same premium methods that produce our Pahlmeyer wines. We do not grow or purchase additional fruit for the Jayson wines. Rather, all of our grapes are grown and vinified for the Pahlmeyer wines. After Winemaker Erin Green selects the Pahlmeyer blends, she composes from the remaining barrels the Jayson Chardonnay, Pinot Noir and Red. As a result, the Jayson wines offer exceptional quality and value.

Jayson wines are named after our founder, Jayson Pahlmeyer, and are like Jayson himself: big, fun, approachable and “very good looking.”