



2018 SAUVIGNON BLANC NAPA VALLEY

HARVESTED		August 13 - September 10, 2018
BOTTLED		March 11, 2019
COMPOSITION		100% Sauvignon Blanc
ALCOHOL		13.8%
WINEMAKER		Jennifer Williams

VINTAGE NOTES

The 2018 growing season began with budbreak occurring toward the end of March. Fantastic weather through spring kept the vines happy, and a sunny bloom period produced an ideal fruit set—when a vine’s flowers turn into tiny grapes. Moderate temperatures throughout summer created a long ripening period, which resulted in a harvest that ran from late August through early September.

WINEMAKING NOTES

The Sauvignon Blanc grapes were hand-sorted and gently pressed as whole clusters. The wine was fermented and aged in neutral French oak barrels to highlight the beautiful acidity of the fruit, while enhancing its complexity.

TASTING NOTES

Our 2018 Jayson by Pahlmeyer Sauvignon Blanc reveals bright pear and white peach aromas with tropical notes of pineapple and hints of fresh cut flowers. The palate is clean and focused, with crisp green apple notes and a rich, round palate with wet stone on the lingering finish. Balanced acidity makes this wine a perfect pair for oysters, crab cakes, or lobster bisque.

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.

