



2021 SAUVIGNON BLANC NAPA VALLEY

HARVESTED		August 10 - September 8, 2021
BOTTLED		March 2022
COMPOSITION		100% Sauvignon Blanc
ALCOHOL		13.2%

VINTAGE NOTES

Our 2021 Sauvignon Blanc harvest kicked off one of our earliest Napa Valley vintages to date. Winter rains quenched the soil, allowing our vineyard team to establish a healthy, balanced canopy early in the growing season. Late spring through summer was temperate and dry with few temperature swings, allowing the fruit to develop steadily and consistently, maturing at an ideal pace. Low yields delivered small, flavorful clusters that displayed intense concentration, advanced flavor development, and wonderful structure.

WINEMAKING NOTES

We harvested our Sauvignon Blanc just as it expressed vivacious acidity. The fruit was whole cluster pressed, settled, and then racked to neutral oak for fermentation and aging. Towards the end of fermentation, we gently stirred the barrels several times per week to build the richness and texture that beautifully counterbalances the wine's naturally high acidity. The wine aged on its lees in barrel until racked for blending and bottling.

TASTING NOTES

Our Sauvignon Blanc beams with freshness and breadth, delivering voluminous layers of bright fruit and floral notes that ride on lifting acidity. Opening notes of citrus blossom, lemongrass, and Kefir lime leaf lead to gooseberry, Key lime, and lemon meringue on the juicy, well-textured mid-palate. Refreshingly crisp, the finish echoes with peach and green apple.

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.

