



2017 SAUVIGNON BLANC NAPA VALLEY

HARVESTED		August 16 - August 30, 2017
BOTTLED		March 26, 2018
COMPOSITION		100% Sauvignon Blanc
ALCOHOL		13.8%
WINEMAKER		Bibiana González Rave

VINTAGE NOTES

The 2017 growing season started off with record rainfall and ended with a warm, dry summer that led us into harvest. The extra rainfall provided the vines with a strong canopy that helped protect the fruit while it developed full varietal flavors and soft texture. Extra care was taken to balance the fruit load in preparation for the dry summer and this attentiveness continued into the cellar, when the fruit arrived mid-August.

WINEMAKING NOTES

Upon harvesting, the grapes were hand-sorted and gently whole-cluster pressed. The wine was fermented and aged in a combination of 50% stainless steel and 50% neutral French oak barrels to highlight the beautiful acidity of the fruit while enhancing its complexity.

TASTING NOTES

This wine reveals classic Napa Valley Sauvignon Blanc expression with fresh aromas of pineapple, white peach, grapefruit, and ripe goldenberries, as well as intriguing hints of cool slate and lime zest. The complex fruit carries over onto a soft, rich palate balanced with firm acidity.

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.

