



2019 SAUVIGNON BLANC NAPA VALLEY

HARVESTED		August 26 - September 2, 2019
BOTTLED		April 1, 2020
COMPOSITION		100% Sauvignon Blanc
ALCOHOL		13.8%

VINTAGE NOTES

The 2019 growing season was particularly long for Sauvignon Blanc in the Napa Valley. With a slightly later harvest and longer hang time, the vintage developed a tropical style.

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. The vintage was barrel fermented in neutral oak. We extended contact with lees to impart a rich texture, which is balanced by the bright acidity of the wine.

TASTING NOTES

Aromas of lime verbena and orange blossom and hints of lemongrass radiate from the glass. The acidity matched with the texture create a palate that is crisp, yet long and juicy. On the finish, layers of pineapple and apricot play off a slight hint of green apple acidity. Our 2019 Sauvignon Blanc pairs beautifully with a wedge of triple crème brie.

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.

