



2022 JAYSON SAUVIGNON BLANC NAPA VALLEY

Harvested	August 12 - September 3, 2022
Bottled	March 8, 2023
Composition	100% Sauvignon Blanc
Aging	100% barrel-fermented then aged on its lees in neutral oak barrels for six months

WINEMAKER IMPRESSIONS

Our 2022 Jayson Sauvignon Blanc has fresh flavors and lively acidity counterpoised with a deep, textural richness. Vibrant aromas of orange blossom, Kefir lime leaf, and ripe guava leap from the glass. The palate opens with a focused surge of Key lime, guava, and a hint of river rock minerality. Bright, concentrated citrus and tropical fruit flavors glide through the supple, layered mid-palate, continuing laser sharp through the crisp finish, an echo of citrus meringue ringing on. – Katie Vogt

WINEMAKING NOTES

My intention with Jayson Sauvignon Blanc is to make a wine that is incredibly bright and energetic with a beautiful purity of fruit bolstered by a broad, textural midpalate. In the vineyard, I manage the canopy to encourage early ripening with acidity retention. I'm blending acid-driven valley floor fruit with intense, ripe fruit from our mountain vineyards that's given longer hang time to fully evolve, a range of ripeness bringing nuance and detail. Lees are stirred just enough to impart a balancing richness while retaining freshness. The finished wine is a complete package of energy and crispness, complexity and depth. – KV

VINTAGE NOTES

The 2022 vintage was another low-yielding year that resulted in expressive, opulent wines with wonderful concentration. The year started off with nearly ideal growing conditions: welcoming late winter rains followed by excellent weather through the spring and summer months. Slightly early bud break and flowering led to optimal fruit set. Arid conditions and moderate temperatures allowed clusters to develop steadily and evenly with small berries. We harvested our Sauvignon Blanc at optimal ripeness in mid August through early September, the fruit retaining excellent acidity and beautiful, intense varietal character.

SERVING AND PAIRING SUGGESTIONS

Drink this bright, sunny wine well chilled, around 45-50° F. It's a fantastic aperitif, easy to sip on its own, especially al fresco. Pair this mouthwatering wine with sushi, grilled summer vegetables, and salads with fresh goat cheese.