



2021 JAYSON CHARDONNAY NAPA VALLEY

Harvested	August 31 - September 27, 2021
Bottled	August 31, 2022
Composition	100% Chardonnay
Aging	100% barrel-fermented then aged as a blend for 12 months in 38% new François Frères barrels, 62% one-to-two-year-used Pahlmeyer Chardonnay barrels

WINEMAKER IMPRESSIONS

Our 2021 Jayson Chardonnay offers a captivating interplay of richness and finesse, with a soulful complexity revealing itself with each sip. The nose is greeted with aromas of orange blossom and honeysuckle, lemon oil, and crushed Marcona almond. Notes of preserved Meyer lemon introduce the bright, finely detailed palate, the integrated oak profile lending a complementing mid-palate richness. Interwoven notes of butterscotch, marzipan, and grilled pineapple slowly emerge and sustain through a long, layered finish. – Katie Vogt

WINEMAKING NOTES

Jayson Chardonnay is a marriage of three distinctive Napa Valley regions: bright, elegant Carneros hillside; and rich, ripe St. Helena valley floor; with intense mountain fruit at its core. Across our sites, we employ tunneling (pulling internal leaves) in our canopy management to increase airflow without risking berry integrity. The finished wine has a fresh and bright palate with beautiful aromatics and just enough intensity and richness to impart an unmistakable gravitas. Aging in heavily toasted François Frères barrels allow pure fruit aromatics to be front and center with a subtle butterscotch and salted caramel underscore. – KV

VINTAGE NOTES

2021 was a remarkable growing year. All of our vineyards expressed themselves in their purest form. There was a lot of distinct character, block to block, which allowed us to create truly unique, interesting, and compelling wines. An arid year resulted in meager yields throughout our vineyards, fewer clusters, and tiny berries giving us gorgeous concentration. While it was an early vintage, gentle weather throughout the growing season allowed the vineyards to develop steadily and fully, resulting in intense, complex fruit. The berries retained naturally high acidity levels, and with low yields and small berries, they achieved a concentrated tannin profile. That ideal combination of acidity and tannin – with a pure, powerful fruit core – indicates this will be an age-worthy vintage.

SERVING AND PAIRING SUGGESTIONS

Serve this wine around 60°F to showcase its depth and nuance. Ideal summer pairings include grilled shrimp and pineapple brochettes, curried chicken salad, and white pizza with ricotta and mushrooms.