



## 2021 JAYSON RED WINE NAPA VALLEY

Harvested	September 3 - October 19, 2021
Bottled	March 20, 2023
Composition	76% Merlot, 12% Cabernet Sauvignon, 7% Malbec, 4% Petit Verdot, 1% Cabernet Franc
Aging	Aged 15 months in 69% new Taransaud barrels, 31% one-year-used Pahlmeyer Merlot and Proprietary Red barrels

### WINEMAKER IMPRESSIONS

The 2021 Jayson Red Wine is rich and fleshy, with our mountain-grown Merlot at its core. Expressive aromas of crushed black cherry, mushroom, and leather lead to a ripe, focused palate of black cherry and black currant laced with mocha and toasty spice. The mid-palate is mouth-filling and plush with caressing polished tannins that guide the interlaid flavors long through a pure, persistent finish. – Katie Vogt

### WINEMAKING NOTES

Balance in the vineyard is crucial for our red varietals, and I carefully restrict yields and manage canopies to create just the right dappled sunlight to achieve ideal ripeness. In the cellar, I start with a core of ripe, concentrated mountaintop fruit, and seek out blending components to turn up the wine to its fullest potential – really plush, concentrated, and fruit driven. Like that first '93 blending session, I'm going by feel, achieving a complete wine with nuance and intricacy, a rich, approachable texture, and impeccable balance. Heavily toasted Taransaud imparts counterpoised structure and texture while retaining fruit purity. – 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

It's best to serve this rich, layered wine at a temperature between 60°F and 65°F. Some summer food pairing inspirations include char-grilled steak with chimichurri sauce, portobello mushroom burgers with caramelized onions and gruyere, and eggplant parmesan.