



## 2022 JAYSON CABERNET SAUVIGNON NAPA VALLEY

Harvested	September 8 - October 18, 2022
Bottled	April 2024
Composition	92% Cabernet Sauvignon, 2% Cabernet Franc, 5% Petit Verdot, 1% Merlot
Aging	Aged 15 months in 78% new Taransaud barrels, 22% one-year-used Pahlmeyer Merlot and Proprietary Red barrels

### WINEMAKER IMPRESSIONS

A deep ruby hue, 2022 Jayson Cabernet Sauvignon opens with layered aromas of raspberry compote, red licorice, and caramel, underscored by hints of black pepper and sage. Valley floor fruit brings mouth-filling plushness to the palate, while concentrated mountain fruit drives through the core. Firm tannins melt away to a silky texture, revealing rich, ripe red and black fruit flavors that merge into lingering notes of warm vanilla and dark chocolate. – Katie Vogt

### WINEMAKING NOTES

I aim for a luxurious texture in Jayson Cabernet Sauvignon, selecting blocks of our mountain fruit that deliver concentration and intensity while possessing plush fruit and a polished tannin profile. I blend these blocks with rich, round fruit from the Rutherford Valley floor and Atlas Peak foothills – the perfect balance of grip and juiciness. Jayson Cabernet Sauvignon is aged for approximately 15 months in 78% new Taransaud heavy toast oak to build on that incredible mouthfeel and structure, match the wine's tannin profile, and support our signature intensity. – KV

### VINTAGE NOTES

The 2022 growing year was nearly picture-perfect, aside from a few late summer heat spikes. We harvested our white varieties before the heat-waves, yielding excellent fruit across the board. As for our red varieties, this vintage demonstrated how our meticulous farming, state-of-the-art technology, and fierce selectivity came together beautifully.

### SERVING AND PAIRING SUGGESTIONS

This vibrant, fruit-forward wine is ready to be savored upon release. The wine's plush tannins and earthy undertones make it an excellent companion to bold flavors, such as char-grilled lamb lollipops seasoned with za'atar or braised pork belly with a blackberry reduction. And be sure to invite your favorite friends to the table. Enjoy! – KV