



2023 JAYSON SAUVIGNON BLANC NAPA VALLEY

Harvested	August 28 - September 13, 2023
Bottled	March 15, 2024
Composition	100% Sauvignon Blanc
Aging	100% barrel-fermented then aged on its lees in neutral oak barrels for six months

WINEMAKER IMPRESSIONS

The 2023 vintage offers a very pure expression of Napa Valley Sauvignon Blanc, a captivating balance of weight and intensity with bright, fresh acidity. Aromas of lemongrass, orange blossom, pink grapefruit, and Key lime pie are mirrored on the focused, layered palate. A dynamic interplay of ripe fruit, rich *sur lie* texture, and brisk acidity amplifies and extends through the mid-palate, introducing hints of white pepper and crushed rock. The finish is long and mouthwatering, the bracing high notes slowly melting into an echo of candied grapefruit peel. – 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 2023 Napa Valley vintage is anticipated to be extraordinary, lauded as a potential "vintage of a lifetime." The season began with abundant rainfall, creating optimal conditions for vine growth and berry development. A cool spring delayed the onset of the growing season but allowed for an extended period of maturation. Mild, consistent weather straight through harvest contributed to above-average yields and exceptional grape quality. Our Sauvignon Blanc, characterized by outstanding freshness, balance, and purity, was harvested across our complementing sites at optimal ripeness.

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 ahi carpaccio with a citrus relish, heirloom tomato bruschetta, or grilled scallops with mango salsa.