



2024 JAYSON SAUVIGNON BLANC NAPA VALLEY

HARVESTED	August 12 - 23, 2024
VINEYARDS	49% Cypress Ranch, 20% Antica, 17% Amendola, 9% DeConinck, 5% Fish Ranch
BARREL AGE	100% Barrel Fermented before aging five months in neutral François Frères barrels
BOTTLED	March 2025
COMPOSITION	100% Sauvignon Blanc
ALCOHOL	13.2%
WINEMAKER	Katie Vogt

WINEMAKER IMPRESSIONS

Our 2024 Jayson Sauvignon Blanc is energetic and expressive — buoyed by mouthwatering acidity and bursting with pure fruit character. Gorgeous aromas of lemongrass, white peach, and orange blossom radiate from the glass. The palate is mouth-filling yet lively, unfolding in bright layers of mandarin, fresh pineapple, and apricot. Lees stirring adds mid-palate weight and richness, while the finish drives long with a refreshing lift of ginger and citrus peel. – Katie Vogt

WINEMAKING NOTES

The 2024 Jayson Sauvignon Blanc is crafted to deliver vibrancy, texture, and aromatic range through thoughtful blending. In 2024, we sourced from five distinctive Napa Valley sites. Cypress Ranch contributes early-ripening fruit with vivid acidity and freshness. Antica Estate adds bright citrus and floral lift, while Amendola brings rounded texture and fruit generosity. The cooler DeConinck vineyard lends a subtle herbal dimension, and low-yielding Fish Ranch brings tropical intensity and aromatic depth. Each lot was barrel fermented and aged on lees for five months in 100% neutral French oak, with gentle bâtonnage to enhance mid-palate richness while preserving purity.

VINTAGE NOTES

The 2024 growing season was warm and even, with early heat spells followed by consistently moderate conditions throughout summer and into harvest. These conditions allowed fruit to ripen steadily and cleanly, with no pressure to rush the pick. The Sauvignon Blanc came in beautifully — offering bright natural acidity, well-developed aromatics, and excellent balance. This vintage stands out for its purity and freshness, with a depth of flavor that reflects both thoughtful farming and site expression.

SERVING AND PAIRING SUGGESTIONS

Serve this vibrant Sauvignon Blanc well chilled, around 45–50°F, to highlight its crisp acidity and layered aromatics. With bright citrus, white peach, and lemongrass notes, it pairs beautifully with summer fare — think crudité with Green Goddess dressing, grilled shrimp tacos, or a shaved fennel and citrus salad.