



2023 JAYSON CHARDONNAY

HARVESTED	September 13 - October 14, 2023
VINEYARDS	40% Stagecoach, 20% Antica, 15% Carpenter, 10% Hyde, 10% Laguna, 5% Toyon
BARREL AGE	10 months in 64% new François Frères barrels
BOTTLED	August 2024
COMPOSITION	100% Chardonnay
ALCOHOL	14.2%
WINEMAKER	Katie Vogt
RELEASE DATE	May 2025

WINEMAKER IMPRESSIONS

The 2023 Jayson Chardonnay strikes a beautiful balance of energy and richness. Aromas of Meyer lemon, ripe peach, crushed Marcona almond, and a touch of flint lift from the glass. Bright citrus on the palate opens to a mouth-filling surge of lemon curd, ripe stone fruit, and a touch of sweet oak. Vibrant acidity balances the plush texture beautifully, driving the flavors long through the finish. – Katie Vogt

WINEMAKING NOTES

The 2023 Jayson Chardonnay is a blend of fruit from six distinctive sites. Stagecoach and Antica, both high-elevation vineyards, contribute structure, concentration, and tension. Carpenter provides generous stone fruit character, while Hyde and Toyon in Carneros lend freshness and refined texture, and Laguna Ranch brings vibrancy and lift. Each lot was barrel fermented and aged for 10 months in French oak – 64% new François Frères and the remainder in one- to two-year-old Pahlmeyer Chardonnay barrels. Lees stirring was used selectively to build texture while allowing pure fruit character to shine.

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 longer hang time and exceptional grape quality. Chardonnay from this vintage shows freshness, texture, and a poised, layered profile that reflects site and vintage with clarity.

SERVING AND PAIRING SUGGESTIONS

Serve this wine around 60°F to showcase its depth and nuance. Ideal pairings include roasted lemon chicken or a charcuterie plate with an array of meats and cheeses.