

WAYFARER

2014 PINOT NOIR GOLDEN MEAN

TASTING NOTES

Our Golden Mean Pinot Noir celebrates a union between the Swan clone, with its elegance and enticing perfume, and the Pommard clone, with its earthy aromatics and powerful structure. This ruby-hued wine begins with delicate floral notes that lead into bright red fruit aromas with hints of powdered cocoa and the suggestion of an ocean breeze. On the palate, fresh strawberry and cherry characters are supported by soft tannins and well-structured slate minerality. Balanced acidity makes this an easy food pairing wine—it's ready to enjoy upon release, and will age beautifully for another 10-15 years.

VINTAGE NOTES

The 2014 season started as one of the earliest on record, well before the threats of late winter frosts had passed. Fortunately, the tender buds and shoots escaped without damage and we relaxed into an exceptionally nice spring and cool summer. The gentle pace of the growing season gave us time for meticulous canopy management; we farm each of our 30 blocks individually to tailor the shoot positioning and leafing vine by vine, and clone by clone. Such fine-tuned farming is critical to success on the extreme Sonoma Coast, particularly for our vineyard with its great diversity of clones planted at varying elevations and exposures – east facing, west facing, north side, and south side. By the end of the growing season we have typically visited each vine a dozen times.

Our 2014 wines exhibit a pronounced minerality, due in part to our Goldridge soil and sandstone mother rock, as well as cold spells throughout the year. These wines are very open and generous right out of the bottle, with soft tannins, great acidity, and a slightly higher pH than previous vintages.

WINEMAKING NOTES

In the pre-dawn hours, the fruit was hand-picked and hand-sorted with 14% reserved for whole-cluster fermentation. We de-stemmed and hand-sorted again, before transferring the berries to tank where five to seven days of cold maceration preceded more than two weeks of 100% native yeast fermentation. The fruit was then gently pressed, its free-run juice was transferred to 55% new French oak barrels for 15 months of aging.

ACCLAIM

“Dark, brooding cinnamon and fleshy black plum provide an exciting, complex counterpoint to the rakish earthiness and exotic Asian spice going on in this full-bodied, explosively compelling wine, its minerality lingering. It's young and still tightly coiled, with lingering minerality; let it open to enjoy now, but it would show best after some time, so cellar through 2024.” 97 points, Virginie Boone, Wine Enthusiast, September, 2016

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview, Sonoma Coast
ELEVATION	1,100 feet
SOIL	100% Goldridge
BLOCKS	5, 20, 22, 24, 26a
CLONES	Pommard 4, Pommard 5, Swan
WINEMAKER	Bibiana González Rave
PRUNING	Double guyot
VINE YIELD	Less than 3 pounds per vine
HARVESTED	September 3 - 11, 2014
BOTTLED	December 17, 2015
COMPOSITION	100% Pinot Noir
ALCOHOL	14.5%
pH	3.68
PRODUCTION	500 cases





2018 SAUVIGNON BLANC NAPA VALLEY

HARVESTED		August 13 - September 10, 2018
BOTTLED		March 11, 2019
COMPOSITION		100% Sauvignon Blanc
ALCOHOL		13.8%
WINEMAKER		Jennifer Williams

VINTAGE NOTES

The 2018 growing season began with budbreak occurring toward the end of March. Fantastic weather through spring kept the vines happy, and a sunny bloom period produced an ideal fruit set—when a vine’s flowers turn into tiny grapes. Moderate temperatures throughout summer created a long ripening period, which resulted in a harvest that ran from late August through early September.

WINEMAKING NOTES

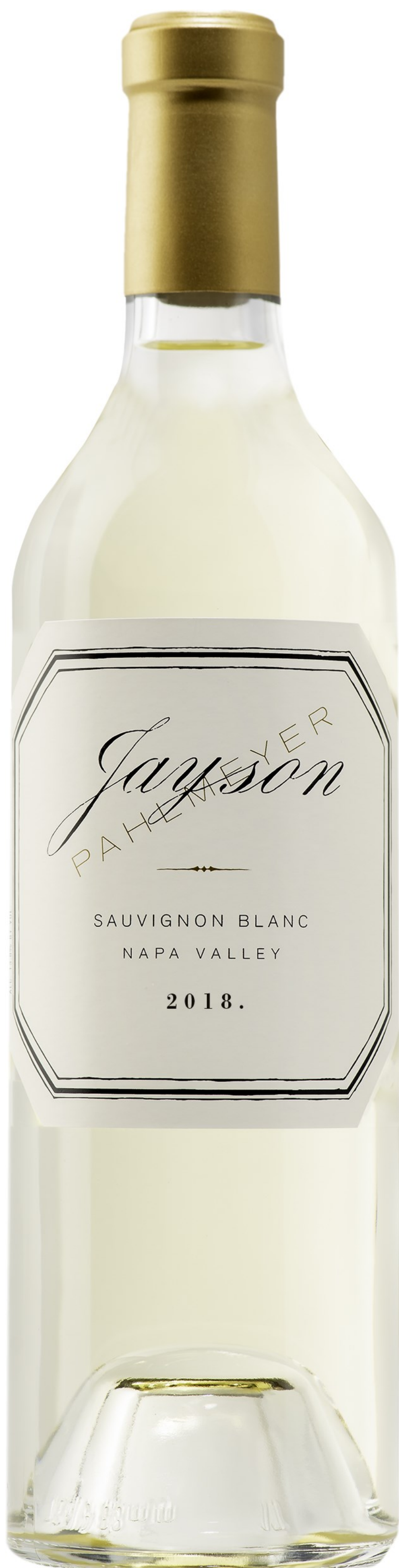
The Sauvignon Blanc grapes were hand-sorted and gently pressed as whole clusters. The wine was fermented and aged in neutral French oak barrels to highlight the beautiful acidity of the fruit, while enhancing its complexity.

TASTING NOTES

Our 2018 Jayson by Pahlmeyer Sauvignon Blanc reveals bright pear and white peach aromas with tropical notes of pineapple and hints of fresh cut flowers. The palate is clean and focused, with crisp green apple notes and a rich, round palate with wet stone on the lingering finish. Balanced acidity makes this wine a perfect pair for oysters, crab cakes, or lobster bisque.

ABOUT JAYSON WINES

Jayson wines are born from two of the most renowned winegrowing regions in the world – the iconic Napa Valley and the pioneering Sonoma Coast. Every vintage is meticulously made with the attention to detail for which Pahlmeyer is known and trusted, while capturing the spirit of its founder whose huge personality, humor and joy for living are an integral part of the Pahlmeyer legacy.





2015 MERLOT NAPA VALLEY

HARVESTED	September 4 - October 10, 2015
VINEYARDS	Pahlmeyer Estate, Las Amigas
BOTTLED	April 13, 2017
COMPOSITION	96.5% Merlot, 2.5% Malbec, 1% Cabernet Sauvignon
WINEMAKER	14.5%
ALCOHOL	Kale Anderson
RELEASE DATE	March 2018

VINTAGE NOTES

The 2015 vintage reflects our tireless dedication to create stunning wines amidst a challenging growing season. An unusually warm spring led to early budbreak and rapid vine growth, but upon bloom, the weather turned cool and foggy which slowed development and forced a small fruit set. Summer arrived with considerable heat, propelling the grapes into early and intense flavor concentration. Ripening was then slowed by spells of unusually low temperatures. These fits and starts demanded constant readiness and precision in all our farming practices. Our team patiently and carefully walked row by row, watching for peak ripeness in each block.

WINEMAKING NOTES

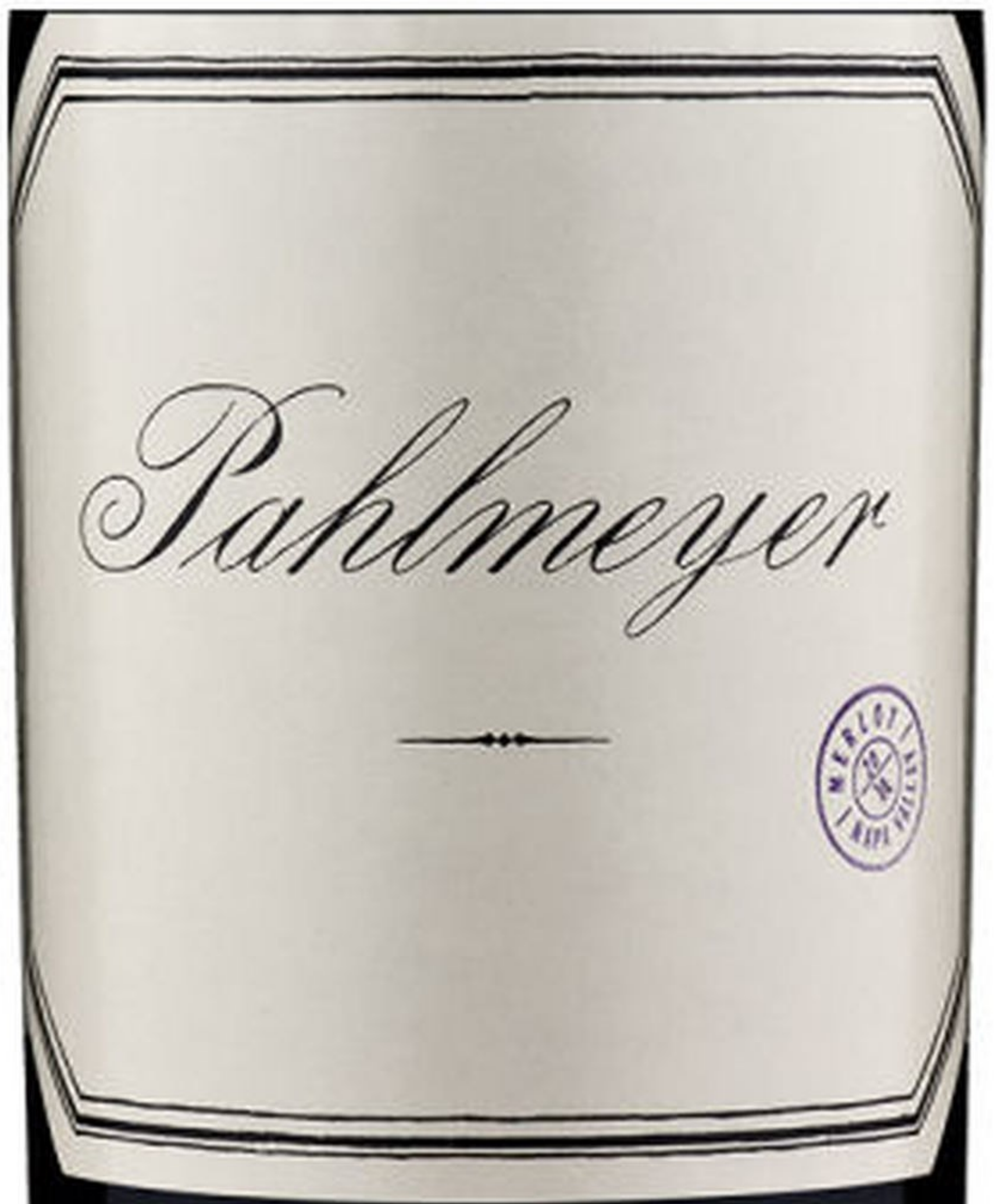
Grape clusters were gravity-fed onto a vibrating table where two screens sifted out materials other than grapes, and we removed by hand any fruit that did not pass visual inspection. After gentle destemming, individual berries were hand-sorted again to ensure that only the best grapes were delivered to the fermenters. The fruit underwent five days of cold maceration and two to six weeks of primary fermentation before gentle basket press. We aged the wine in 85% new Seguin Moreau Icone and Taransaud French Oak barrels for 20 months.

TASTING NOTES

The 2015 Pahlmeyer Merlot has deep ruby color in the glass. Aromas of red fruit, crushed raspberries and jam mingle with notes of orange-spiced tea and blueberry muffin. On the palate, a rich entry turns soft and plush, with bright red fruit supported by balanced acidity. This is a juicy wine, with satisfying depth and length.

REVIEWS

"There are few truly profound Merlots being made in California, but Pahlmeyer has consistently made some of the best... This is a big, fleshy, rather hefty and chewy style of Merlot with loads of chocolate, blackberry, cassis, extraordinary opulence, voluptuous texture (as you might expect) and terrific ripeness without going over the edge. This should drink well young, but age effortlessly for 20-25 years." **93-95 points**, Robert Parker, December 2016





2016 PROPRIETARY RED NAPA VALLEY

HARVESTED		September 21 - October 8, 2016
VINEYARDS		Pahlmeyer Estate, Rancho Chimiles, Stagecoach
BOTTLED		May 30, 2018
COMPOSITION		80% Cabernet Sauvignon, 9% Merlot, 5% Cabernet Franc, 4% Petit Verdot, 2% Malbec
ALCOHOL		15.1%
WINEMAKER		Bibiana González Rave
RELEASE DATE		March 2019

VINTAGE NOTES

The 2016 budbreak was right on time, after several years of early onset; bloom occurred mid-May to early June. Summer brought consistent, moderate weather for optimal development of flavors across all varieties. Our precision timing in the vineyard became crucial during harvest, when we experienced a heat spike in mid-September. Through diligence in the vineyard and follow-through in the cellar, the finished wine shows great strength and aging potential.

WINEMAKING NOTES

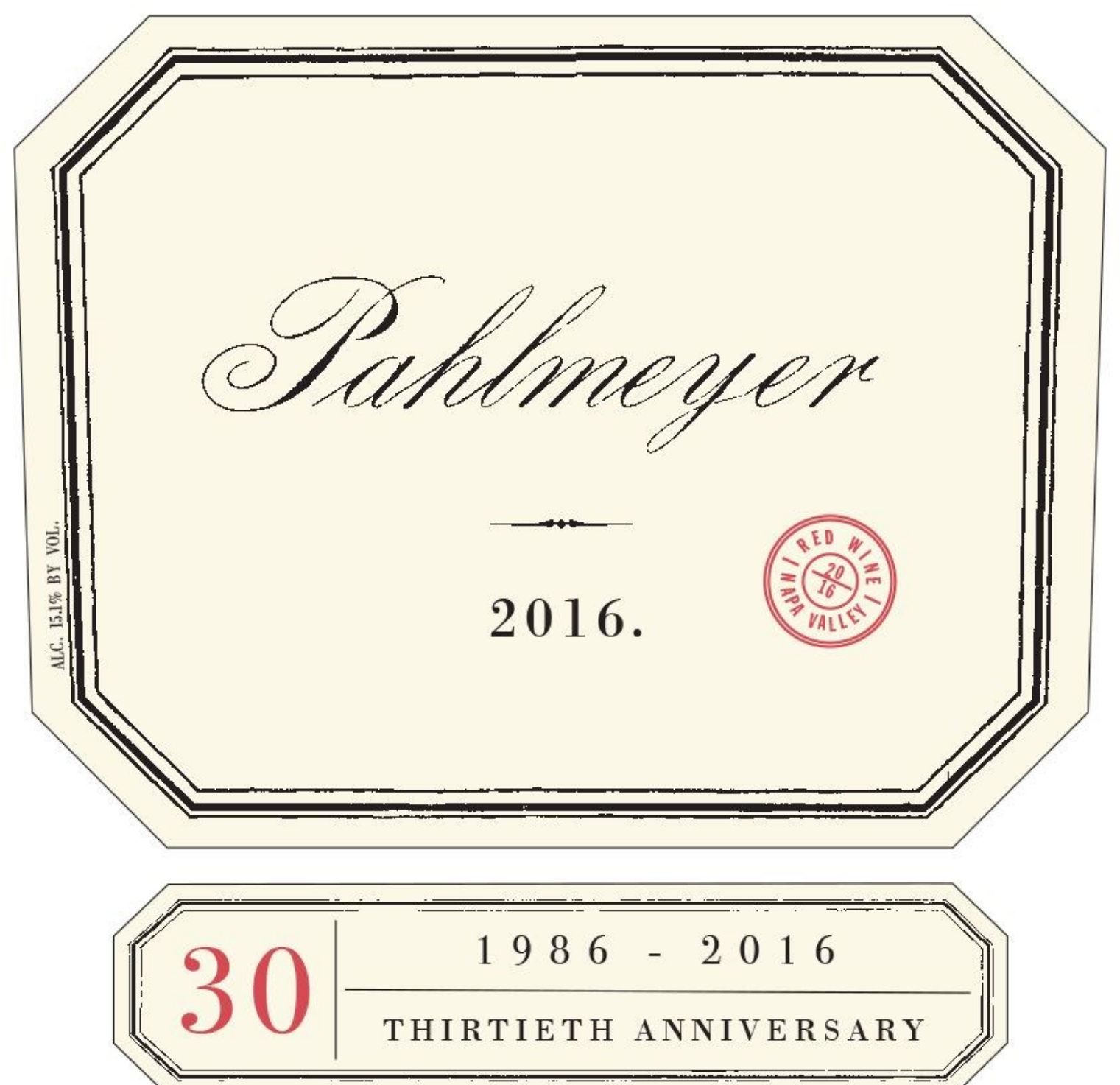
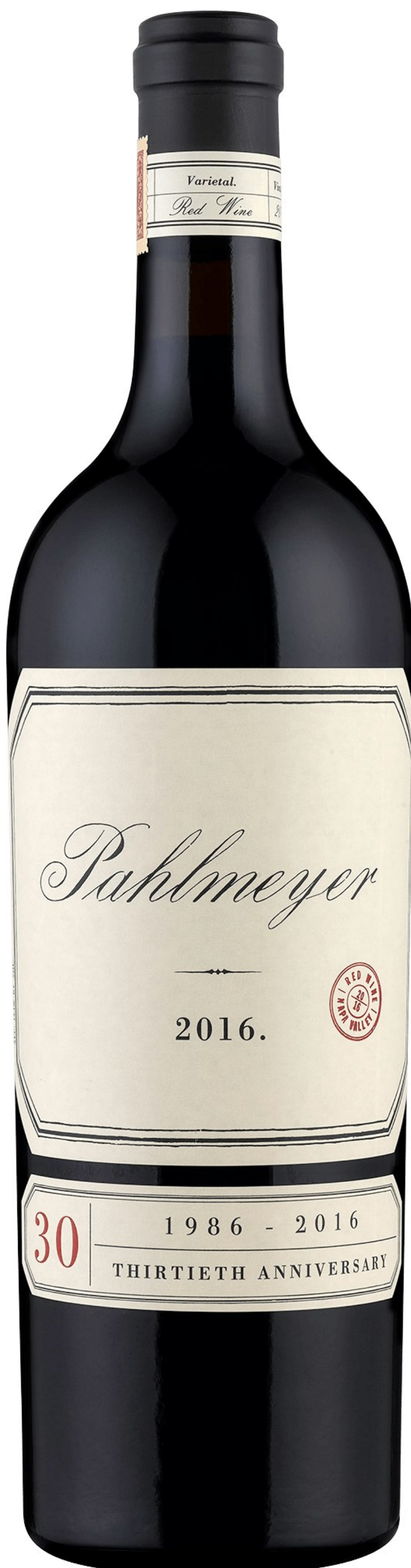
Proprietary Red is a masterful blend of five Bordeaux varietals, each harvested and vinified separately in more than 50 individual lots. Grape clusters were gravity-fed onto a vibrating table where two screens sifted out materials other than grapes, and we removed by hand any fruit that did not pass visual inspection. After gentle de-stemming, individual berries were hand-sorted to ensure that only the best grapes were delivered to the fermentation vessels. The fruit underwent five days of cold maceration and two to six weeks of primary fermentation before gentle basket press. We aged the wine in 85% new French oak barrels for 20 months.

TASTING NOTES

Our 2016 Proprietary Red opens with clear, vibrant aromas of blueberry, blackberry, and black cherry, with intriguing nuances of cardamom, vanilla, toast and star anise that balance the intense dark fruit. A complex palate of deep blackberry and currant, with undertones of leather, is supported by firm, silky tannins. This wine honors its high elevation mountain vineyards with a rich, succulent body; a hint of dark chocolate mousse distinguishes the lengthy finish.

REVIEWS

"The 2016 Proprietary Red is fabulous, just as it was from bottle. Silky, supple and also quite structured on the palate, the 2016 is a stunningly beautiful, vivid wine. Dark cherry/plum jam, bittersweet chocolate, rose petal, lavender, spice and menthol build into the huge, unctuous finish. There is so much to like." 97 points, Antonio Galloni, Vinous, December 2018





2017 PAHLMAYER CHARDONNAY NAPA VALLEY

HARVESTED		September 2 - 13, 2017
VINEYARDS		Pahlmeyer Estate, Antica
BOTTLED		August 30, 2018
COMPOSITION		100% Chardonnay
ALCOHOL		14.9%
WINEMAKERS		Vinted by Bibiana González Rave, blended by Jennifer Williams
RELEASE DATE		March 2019

VINTAGE NOTES

The 2017 vintage started off with very wet conditions that resulted in robust canopy growth. During summer, the vigorous leaves helped protect clusters from warm, dry weather. We took extra care to keep the fruit load balanced, with continued diligence in the cellar, bringing out its best expression. The grapes were harvested at peak ripeness in mid-August, and we are thrilled with the stellar quality of the wine despite a challenging growing season.

WINEMAKING NOTES

Our Chardonnay was picked during the cool of the night and each cluster was inspected and hand sorted at the winery before being gravity fed into the bladder press. The juice settled in stainless steel tanks for 24 hours. After rigorous inspection, we racked the finest lots to 100% new François Frères French oak barrels and monitored fermentation daily, stirring the lees only as needed to stimulate the process. After malolactic fermentation, the wine continued to age on lees for 11 months. The wine was bottled without fining or filtration.

TASTING NOTES

The 2017 Pahlmeyer Napa Valley Chardonnay opens with sweet white floral aromas that lead into notes of lemon curd, orange spice, and intriguing hints of roasted almonds. A rich, viscous palate delivers ripe honeydew melon and custard flavors with good tension between acidity and texture. A kiss of French oak distinguishes the wine's complex finish.

REVIEWS

"Notes of white flowers, white peach, tangerine, flower oil, and white flowers. It's rich, layered, so pure and balanced, and is just a class act as well as one of the top Chardonnays in this report." **96 points**, Jeb Dunnuck, JebDunnuck.com, January 2019

