



## 2022 JAYSON CHARDONNAY NAPA VALLEY

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| Harvested   | August 24 - September 16, 2022   |
| Bottled     | August 10, 2023  |
| Composition | 100% Chardonnay  |
| Aging       | 100% barrel-fermented then aged as a blend for 12 months in 36% new François Frères barrels, 64% one-to-two-year-used Pahlmeyer Chardonnay barrels |

### WINEMAKER IMPRESSIONS

Our 2022 Jayson Chardonnay achieves a beautiful equilibrium of richness, buoyancy, and intricacy. Aromas of sweet Meyer lemon, crushed almond, and grilled pineapple lead to a concentrated palate of bright lemon curd and orange blossom honey underscored by fresh pear and toasted nuttiness with a hint of baking spice. The texture is classic Pahlmeyer, plush and detailed, while the presence of bright Carneros fruit brings energy and litheness. Flavors are lifted and extended on a spine of bright acidity, the lingering finish striking an ideal balance between opulence and mouthwatering freshness. – Katie Vogt

### WINEMAKING NOTES

Jayson Chardonnay is a marriage of three distinctive Napa Valley regions: bright, elegant Carneros hillside and rich, ripe St. Helena valley floor, with intense mountain fruit at its core. Across our sites, we employ tunneling (pulling internal leaves) in our canopy management to increase airflow without risking berry integrity. The finished wine has a fresh, bright palate with beautiful aromatics and enough intensity and richness to impart an unmistakable gravitas. Aging in mostly one-to-two-year-used Pahlmeyer Chardonnay oak allows me to build gorgeous texture while allowing pure fruit character to shine. – KV

### VINTAGE NOTES

The 2022 vintage was another low-yielding year that resulted in expressive, opulent wines with wonderful concentration. The year started off with nearly ideal growing conditions: welcoming late winter rains followed by excellent weather through the spring and summer months, save a few late summer heat spikes. Slightly early bud break and flowering led to optimal fruit set. Arid conditions and moderate temperatures allowed clusters to develop steadily and evenly with small berries. We harvested our Chardonnay at optimal ripeness in late August through early September, prior to the heatwaves, the fruit retaining excellent acidity.

### SERVING AND PAIRING SUGGESTIONS

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