



Cleo Pahlmeyer, Proprietor

Nestled beyond a ridgeline towering 1,000 feet above the Pacific Ocean, Wayfarer Vineyard is an oasis in a remote landscape of redwood forests and winding mountain roads. Wayfarer Pinot Noirs and Chardonnay hail from this single estate vineyard in Fort Ross-Seaview, Sonoma Coast’s most dramatic appellation.

Vintner Jayson Pahlmeyer purchased Wayfarer in 1998 after being introduced to it by winemaker Helen Turley. Renowned vineyard developer David Abreu designed the vineyard as 30 one-acre blocks, each dedicated to an individual clone. The vineyard was completed in 2002 but it wasn’t until more than ten years later that Cleo Pahlmeyer, Jayson’s daughter, introduced the first Wayfarer estate wines. Todd Kohn joined the Pahlmeyers as assistant winemaker in 2013, and in 2017 Cleo took the helm of her family’s wine business and appointed Todd winemaker.

Wayfarer thoughtfully incorporates organic and sustainable viticulture, recognizing that the highest-quality fruit comes from vineyards farmed for the long-term health of the land. Produced in limited quantities, Wayfarer wines are vibrant upon release and cellar beautifully for years to come.

2019 ESTATE PINOT NOIR



TASTING NOTES | Violet, lavender and boysenberry aromas emerge from the glass, along with cherry, plum, dried herbs and fennel seed. A silky entry, lush body and creamy notes on the finish are juxtaposed by lively acidity, bringing a beautiful tension to the wine. This is a wonderfully complete Pinot Noir, a combination of focus and finesse, and it has a subtle power that will carry this vintage for many years.

WINEMAKING NOTES | We hand-picked each block and delivered firm, cool clusters to the winery before sunrise. We then hand-sorted the fruit and reserved 4% for whole-cluster fermentation. The remainder of the fruit was destemmed before transferring to tank, where five to seven days of cold maceration preceded more than two weeks of 100% native yeast fermentation. The free run wine was transferred to 53% new French oak barrels for 15 months of aging.

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview AVA
ALCOHOL	14.5%
pH	3.57
T.A.	5.8

2020 ESTATE CHARDONNAY



TASTING NOTES | The 2020 Estate Chardonnay has copious energy. Notes of lemon tart, honeysuckle, tangerine and pear emerge from the glass. Over time, elements of orange blossom, white peach, chamomile and a touch of flintiness evolve. The wine enters the palate with a rush of freshness reminiscent of the Northern California coast. An abundance of lively acidity complements the rich, deep texture, and the finish is marked by persistent, refreshing minerality.

WINEMAKING NOTES | Each block was hand-picked and firm, cool clusters were delivered to the winery before sunrise. After gentle pressing, the juice settled for 24 hours before careful racking to French oak barrels, 58% new. Native yeasts slowly guided alcoholic fermentation, with careful batonnage until malolactic fermentation was complete. The wine aged in barrel for 15 months and was bottled unfined and unfiltered.

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview AVA
ALCOHOL	14.3%
pH	3.32
T.A.	6.6

WAYFARER

CHARDONNAY CLONES:

Berlenbach Old Wente
Dijon 95
Hyde
Mount Eden

PINOT NOIR CLONES:

Bacigalupi Old Wente
Dijon 115, 667, 777
Hirsch
Hyde Old Wente
Mount Eden
Pommard 4, 5
Swan
Wayfarer

ACRES PLANTED:

8.5 Chardonnay (*shaded white*)
21.5 Pinot Noir

VINE SPACING: 6' x 3'

SOIL: 100% Goldridge

