



VINTNER'S RESERVE®

Pure California Coastal Expression

WINEMAKING PHILOSOPHY

For over three decades, Kendall-Jackson has remained relentlessly committed to producing only the finest quality wines from grapes grown in California's cool, coastal vineyards. We carefully match climates and soil types for each grape varietal, and then guide each vineyard lot throughout the entire winemaking process. Our proprietary approach to winemaking has earned us our world-renowned reputation for wines that consistently exhibit our signature rich layers of flavor, combined with delicate balance.

TASTING NOTES

"Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak and butter rounds out the long, lingering finish."

—Randy Ullom, Winemaster



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KEY POINTS

- 100% Chardonnay
- Grown in California's cool coastal vineyards.
 - Monterey County provides citrus and lime flavors.
 - Santa Barbara County imparts mango and pineapple flavors.
 - Mendocino County imparts green apple notes.
 - Sonoma County adds ripe pear flavors.
- Crafted in small vineyard lots throughout the entire winemaking process.
- Whole cluster pressed to retain the fresh fruit qualities.
- Fermented and aged in French and American oak barrels for richness, toastiness and complexity.
- *Sur lie* aging with monthly battonage (lees stirring) for our signature velvety texture and creamy flavor.
- Aged 7 months in 44% French and 53% American oak barrels.

STATISTICAL INFORMATION

Appellation: California

Alcohol: 13.5%

Composition: 100% Chardonnay

T.A.: 0.67/100ml

Growing Regions:

pH: 3.48

56% Monterey County
27% Santa Barbara County
15% Mendocino County
2% Sonoma County



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