KENDALL-JACKSON®

VINTNER'S RESERVE
CHARDONNAY

JACKSON ESTATE® • VINEYARD STEWARDSHIP

—CALIFORNIA— | 2018



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.

KEY POINTS

- Crafted in small vineyard lots throughout the entire winemaking process
- Whole cluster pressed to retain the fresh fruit qualities
- Sur lie aging with monthly battonage (lees stirring) for our signature velvety texture and creamy flavor

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
-MARK THEIS, WINEMAKER

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 100% Chardonnay

AGING: Aged 7 months in French (4% new) and American oak (6% new) Barrel fermented and sur lie: 93%

T.A.: 0.68g/100mL | pH: 3.42

ALCOHOL: 13.5%



GROWING REGIONS

1. 52% Monterey County
2. 31% Santa Barbara County
3. 15% Mendocino County
4. 2% Sonoma County

COMMITMENT TO QUALITY AND FUTURE GENERATIONS

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