KENDALL-JACKSON®

VINTNER'S RESERVE®
CABERNET SAUVIGNON

JACKSON ESTATE® • VINEYARD STEWARDSHIP

– SONOMA COUNTY – | 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.

KEY POINTS

- Cabernet Sauvignon lots are blended with Merlot for softness, Cabernet Franc for tannins, and Petit Verdot to enhance the mouthfeel, Malbec for roundness.
- Sonoma County mountain and hillside vineyards add black cherry flavors and superb wine structure.
- Mendocino County mountain vineyards impart blackberry and mocha flavors.
- Artisan winemaking techniques, such as cold soaking and extending maceration were used to enhance and simultaneously soften the tannins, deepen the color and intensify the flavors.

TASTING NOTES

"Aromas of lush, bright black cherry, blackberry and cassis draw you in. Round, rich, seamless tannins provide a robust backbone and supple mid-palate. Notes of cedar, vanilla and a hint of mocha linger on the finish."

-RANDY ULLOM, WINEMASTER
-SUSAN LUEKER, WINEMAKER

STATISTICAL INFORMATION

APPELLATION: Sonoma County

COMPOSITION: 82% Cabernet Sauvignon, 6% Malbec, 5% Cabernet Franc, 4% Merlot, 3% Petit Verdot

T.A.: 0.54g/100mL | pH: 3.62

AGING: Aged 11 months in French (65%) oak barrels, American (30%) oak barrels, and stainless steel

ALCOHOL: 13.5%



GROWING REGIONS

1. 96% Sonoma County
2. 4% Mendocinco County

COMMITMENT TO QUALITY AND FUTURE GENERATIONS

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