KENDALL-JACKSON®

VINTNER'S RESERVE
PINOT NOIR

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.

KEY POINTS

- Monterey County grapes develop the floral nuances and structure along with flavors of ripe strawberry, raspberry and blackberry.
- Santa Barbara County infuses the wine with dark cherry lushness.
- Grapes are grown in cool coastal vineyards on benchland rolling hillsides and mountain tops resulting in small, densely-flavored grapes which create well-structured wines.
- Aged for 10 months in 98% French (13% new) oak barrels for hints of toast, vanilla and cedar aromas.
- Lots are kept separate until the final blend so that our winemakers have the ability to craft a wine that exhibits the perfect blend of flavors and aromas from each region.

TASTING NOTES

"This dark garnet gem delivers bright cherry, strawberry and raspberry fruit with elegant earthy notes infused with cola and mild spice accents. Oak aging adds a hint of vanilla and a soft, toasty finish."

-RANDY ULLOM, WINEMASTER
MARK THEIS, WINEMAKER

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 100% Pinot Noir

T.A.: 0.54g/100mL | pH: 3.57

ALCOHOL: 14.5%

GROWING REGIONS

1. 55% Monterey County
2. 15% Santa Barbara County
3. 15% Mendocino County
4. 15% Sonoma County



COMMITMENT TO QUALITY AND FUTURE GENERATIONS

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