



KENDALL-JACKSON®

*Grand Reserve*

## 2003 CABERNET SAUVIGNON

JACKSON ESTATES GROWN

### Winemaking Philosophy

Grand Reserve is a masterful blend of our mountain, hillside, ridge and benchland grapes grown along California's cool coastal appellations. Our Grand Reserve wines take nothing for granted.

We hand-select grapes from our best estate vineyards and then monitor, taste and hand-hold each individual lot throughout the entire wine-making process. Each lot is barreled for aging and kept separate so that our winemakers have an unmatched palate of flavors, toast levels and terroir nuances from which they masterfully blend these exemplary rich, deep and complex wines.

### Experience the Difference

- 100% Jackson Estates Grown on vineyards that we own or control via a long-term lease or similar arrangement ensuring that our precision farming methods are used and grapes are harvested at the peak of their maximum potential.
- Handcrafted from the top 3% of all the Kendall-Jackson wine lots.
- Grapes are sourced from lower-yielding estate vineyards and specially-designated "Grand Reserve" blocks.
- 70% of the wine is from the same vineyard blocks year-to-year ensuring greater consistency and enhanced complexity with each vintage.
- Precision harvesting, de-stemming, and pressing methods utilized so the grapes are handled in the most delicate manner possible.
- 100% oak aging and other "old-world" techniques are employed for understated sophistication and elegance.
- Saignée method of extracting small amounts (5%-15%) of fresh juice augments complex tannins and overall concentration by increasing the skin to juice ratio prior to fermentation.
- Pre-fermentation cold-soak adds layers of complexity by extracting a different profile of silky phenolics. This gentle skin contact results in tannins that are rounder, more lush, lingering and voluptuous.
- Every lot of wine is made and aged separately, boutique winery style, so that our winemakers can create blends that exhibit the perfect combination of superior character, richness and complexity.

### 2003 Vintage Profile

The 2003 vintage was distinguished by a very long growing season. A cool, prolonged spring was followed by our typically cool California coastal summer complete with early morning and late afternoon fog – thanks to the maritime influences. This extended growing season allowed the grapes to develop a tremendous range of flavors and complexity, making our 2003 bottling of the Grand Reserve Cabernet Sauvignon outstanding.

### Key Growing Regions

100% Jackson Estates Grown in Sonoma and Napa Counties.

- Sonoma County ridge and hillside fruit brings the wine its black cherry, coffee and currant flavors.
- Napa County ridge and benchland vineyards add blackberry, cedar and cassis notes.

### Accolades

90 Points - The Wine News, 4/06

87-89 Points - "Exhibits a classic cassis, licorice, and smoke character along with abundant fruit on the attack, medium body, and a heady, earthy finish..." Robert M. Parker, Jr.'s *The Wine Advocate*, 12/19/05

### Winemaker Notes

*"Layers of blackberry, black cherry and mocha flavors are interspersed with coffee, currant, cassis and tobacco notes. Intense sturdy tannins are rounded off by a long, sumptuous finish."*

Randy Ullom, Winemaster

### Statistical Information

Appellation: 88% Sonoma County and 12% Napa County

Composition: 95% Cabernet Sauvignon  
2.5% Petite Verdot  
1.5% Merlot  
1% Cabernet Franc

Barrel Aging: 19 months in 87% French (37% new) and 13% American oak

Alcohol: 14.5%

T.A.: 0.59 g/100 ml

pH: 3.64

