



KENDALL-JACKSON®

Grand Reserve

2003 MERLOT

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 Merlot outstanding.

Key Growing Regions

100% Jackson Estates Grown in Sonoma and Napa Counties.

- Sonoma County mountain, ridge and hillside fruit brings the wine its black plum, cherry, currant and chocolate flavors.
- Napa County mountain and benchland vineyards add boysenberry, cedar and violet notes.

Accolades

92 Points/Editor's Choice - Wine Enthusiast, 4/06
Gold Medal - San Francisco Chronicle Wine Competition, 1/06

Winemaker Notes

"Black plum, boysenberry, and cherry flavors dance amongst the violet, chocolate and cedar notes. This wine is smooth and the tannins are refined and round. In true Merlot character, this wine caresses the mouth and lingers beyond each sip."

Randy Ullom, Winemaster

Statistical Information

Appellation: 77% Sonoma County and
23% Napa County

Composition: 100% Merlot

Barrel Aging: 19 months aging in 84% French
(34% new) and 16% American oak

Alcohol: 14.5%

T.A.: 0.57 g/100 ml

pH: 3.58

