



KENDALL-JACKSON®

Grand Reserve

2003 SYRAH

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 barrel aged and kept separate so that our winemakers have an unmatched palette of flavors, toast levels and terroir nuances from which to 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 2% of Kendall-Jackson Syrah wine lots.
- Grapes are sourced from lower-yielding, rockier vineyards and specially-designated "Grand Reserve" precision farmed 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, gentle de-stemming, and soft pressing methods are utilized so the grapes are handled in the most delicate manner possible.
- 85% oak aged.
- Artisan winemaking techniques, such as cold soaking and extended maceration, were used to deepen the color and intensify the rich flavor.
- Every lot of wine was made and aged separately, boutique winery style, so that our winemakers could create a blend that exhibits 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 accentuated the grapes' intensity, making our 2003 bottling of the Grand Reserve Syrah simply outstanding.

Growing Regions

Grown in Monterey, Napa and Santa Barbara counties on mountain, ridge and hillside vineyards. Monterey provides the plum, raspberry and spice flavors and the vineyards of Santa Barbara County lend a hint of pepper and blackberry fruit notes to the mid-palate. Napa Valley adds earthiness and leather to the finish.

Winemaker Notes

"Ripe boysenberry and raspberry flavors forwardly entice the senses while a long flirtation of spicy plum and peppercorn linger in the finish. Bold tannins hold their weight throughout every sip of this powerful and intense wine."

Randy Ullom, Winemaster

Statistical Information

Appellation: California
 Composition: 100% Syrah
 Growing Regions: 42% Monterey County
 14% Santa Barbara County
 14% Napa County
 12% Sonoma County
 All others less than 8% each
 Cases: 223
 Barrel Aging: 8 months in French and American oak barrels
 Alcohol: 13.5%
 T.A.: 0.58 g/100 ml
 pH: 3.75

