



KENDALL-JACKSON®

Grand Reserve

2004 CHARDONNAY

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.

Jackson Estates Grown

This wine is particularly exceptional in that all the Chardonnay grapes were grown on vineyards that we own or control via a long-term lease or similar arrangement. Controlling our own vineyards ensures that our precision farming methods are used to manage our Grand Reserve blocks. We know that our grapes are handled with the utmost care and are harvested at the peak of their maximum potential.

Experience the Difference

- 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.
- Nearly 100% barrel fermentation, 100% oak aging and other "old-world" techniques are employed for understated sophistication and elegance.
- Sur lie aged with the lees stirred twice monthly for extra creaminess.
- 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.

2004 Vintage Profile

This vintage was characterized by a cool and long summer with more sunny days than recent summers. A mild, frost-free spring got the grapevines off to a quick growing season. A few hot days balanced with an unusually temperate July and August gave the grapes a precision climate for reaching full flavor and maximum phenolic maturity before harvest. The early spring forced the fall harvest ritual into a summer bonanza.

Key Growing Regions

- 100% Jackson Estates Grown Chardonnay.
- Monterey hillside fruit brings the wine its citrus and apple flavors.
- Santa Barbara benchland vineyards add lush tropical texture and aromas.

Accolades

91 Points - "It is a **serious**, unmistakably California Chardonnay exhibiting loads of **honeyed tropical fruit...and admirable freshness** as well as texture..."
Robert M. Parker, Jr.'s *The Wine Advocate*, 12/19/05

Winemaker Notes

"Rich and tropical with creamy citrus, Fuji apple and pineapple flavors. Sur lie aged, and beautifully balanced, this Chardonnay exhibits gorgeous complexity and elegance. It is lushly layered with a creamy texture so enchanting, it soothes the soul. Truly, a delight for the senses."

Randy Ullom, Winemaster

Statistical Information

Appellation: 51.4% Monterey and
48.6% Santa Barbara counties

Composition: 100% Chardonnay

Barrel Aging: Ten months aging in 94% French
(30% new) and American oak

Alcohol: 13.9%

T.A.: 0.64 g/100 ml

pH: 3.44

