



KENDALL-JACKSON®

*Grand Reserve*

2004 MERITAGE

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.

We hand-select grapes from our best estate vineyards and then monitor, taste and hand-hold each individual lot throughout the winemaking process. Each lot is kept separate, barrel-aged and handcrafted—boutique winery style. 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 ensuring that our precision farming methods are used and grapes are harvested at the peak of their maximum potential.
- Handcrafted from the top 1.5% of all Kendall-Jackson vineyard lots.
- 100% French oak aging and other "old-world" techniques are employed for understated sophistication and elegance.

### 2004 Meritage - Inaugural Vintage

Our Grand Reserve Jackson Estates Grown Meritage is a Bordeaux-style blend of Cabernet Sauvignon (74%), Merlot (18%), Cabernet Franc (5%) and Petit Verdot (3%). The Cabernet is sourced from Knights Valley, Sonoma County's warmest appellation due to its lofty mountain perch above the cooling Pacific Ocean fog. The volcanic soil on our elevated vineyards results in grapes with distinctive flavors.

The Merlot is harvested from our Taylor Peak Estate in Bennett Valley, Sonoma County's newest appellation (granted AVA status in 2003). Planted on the cool side of the mountain, the vineyards benefit from the Petaluma Wind Gap, allowing for extra hangtime.

The Cabernet Franc hails from our Hawkeye Mountain Estate vineyards in Alexander Valley. This adds a bit of inky color to the wine. The Petit Verdot is from Napa Valley's Stagecoach vineyard in Atlas Peak.

Cold-soak fermentation, utilizing the saignée method, and aging in French oak barrels provide sumptuous texture to this wine.

### 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.

- Knights Valley - Sonoma County's warmest appellation and ideal for growing complex, fully ripe Cabernet Sauvignon grapes.
- Bennett Valley in Sonoma County's Petaluma Wind Gap for longer hang-time and thus rich Merlot.

### Winemaker Notes

*"Succulent flavors of roasted coffee, dark chocolate, pomegranate and black cherry intertwine giving you a multi-layered full mouthfeel. Purposeful blending of mountain Merlot and Cabernet Franc bring additional rich flavors and provide balance and structure for the firm tannins. Exceptional mid-palate finish."*

Randy Ullom, Winemaker

### Statistical Information

Appellation: 74% Knights Valley  
18% Bennett Valley  
5% Alexander Valley  
3% Atlas Peak

Composition: 74% Cabernet Sauvignon  
18% Merlot  
5% Cabernet Franc  
3% Petit Verdot

Barrel Aging: 17 months in 100% French (68% new) oak

Case Production: 762

Alcohol: 13.5

T.A.: .56g/100ml

pH: 3.62

