



KENDALL-JACKSON®

Grand Reserve

2004 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.

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 on vineyards that we own or control 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 the Kendall-Jackson Merlot 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.
- 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.

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 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

88 Points - "The deep ruby/purple tinged 2004 Grand Reserve Merlot reveals notes of mocha, coffee beans, berries, spice and white chocolate. Although ready to consume, it should keep nicely for 5-6 years."

Robert M. Parker, Jr.'s *The Wine Advocate*, Dec. 2006

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: 79% Sonoma County and
21% Napa County

Composition: 96% Merlot
4% Cabernet Sauvignon

Barrel Aging: 15 months aging in 97% French
(37% new) and 3% American oak

Alcohol: 14.5%

T.A.: 0.61 g/100 ml

pH: 3.49

