



KENDALL-JACKSON®

Grand Reserve

2005 CABERNET FRANC

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.
- Grapes are sourced from lower-yielding estate vineyards in the Alexander Valley.
- Precision harvesting, de-stemming, and pressing methods are 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.

2005 Vintage Profile

The 2005 vintage will go down as the most surprising in Kendall-Jackson history. The rains lasted three months longer than usual which was well into June. This highly unusual weather created an exceptionally long bloom season and led to our big surprise — a large healthy crop.

A comfortable summer melded into a rainless fall ensuring the perfect environment for grape development. The harvest began late and went on and on, all day, all night and every day through late November. In fact, harvest lasted so late, we had to choose between another helping of turkey or more grapes for our wines. Truly a year for the books.

Key Growing Regions

The Alexander Valley appellation is blessed with warm summers and the Pacific Ocean's cooling influence, creating dense fog over the Russian River region. The geological activity that took place there many centuries ago created numerous soil types and microclimates with beautiful mountains lining the valley floor.

Winemaker Notes

"Overlapping flavors of wild blackberry, cassis and vanilla are infused with a hint of toasted barrel contributing a little spice. The pigment is dark almost mystical, and the tannins are bold allowing for a lengthy finish."

Randy Ullom, Winemaker

Statistical Information

Appellation: Alexander Valley

Composition: 96% Cabernet Franc
4% Cabernet Sauvignon

Barrel Aging: 15 months in medium-plus French (40% new) oak

Alcohol: 14.5%

T.A.: 0.55 g/100 ml

pH: 3.89

Cases: 350

