



KENDALL-JACKSON®

Grand Reserve

2005 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.

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.

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 Chardonnay lots.
- Grapes are sourced from lower-yielding estate vineyards that are 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.
- Sur lie aged with the lees stirred twice monthly for extra creaminess.

Key Growing Regions

- Santa Maria benchland vineyards from Santa Barbara County add lush tropical texture and aromas.
- Monterey Arroyo Seco hillside fruit brings the wine its citrus flavors. The Dijon and Rued clones planted on our Estate give beautiful floral tones.

2005 Vintage Profile

The 2005 vintage will go down as the most surprising in Kendall-Jackson history. The rains lasted some 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 - grapes everywhere!

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. (We took our second helpings 'to go'.) Truly a year for the books.

Accolades

- 90 Points - "Crisp and elegant, with notes of orange marmalade and oil, a brilliant texture, outstanding purity and a heady finish."
Robert M. Parker, Jr.'s *The Wine Advocate*, 12/26/06

Winemaker Notes

"Elegant and tropical with hints of lemon, lime and grapefruit. Notes of ripe pineapple carry throughout this beautifully balanced and delightful Chardonnay. Lushly layered with an enchanting creamy texture and a finish that lingers on and on."

Randy Ullom, Winemaker

Statistical Information

Appellation: 66% Santa Barbara County
34% Monterey County

Composition: 100% Chardonnay

Barrel Aging: Six months aging in 78% French (22% new) and American oak

Alcohol: 13.5%

T.A.: 0.65 g/100 ml

pH: 3.38

