



KENDALL-JACKSON®

Grand Reserve

2005 MALBEC

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 and specially-designated "Grand Reserve" blocks.
- Precision harvesting, gentle de-stemming, and soft pressing methods are utilized to ensure 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 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 Region

High elevation Stagecoach vineyard located in the famed Atlas Peak appellation of Napa Valley. The rocky Guenoc soil lets water run through it and works in tandem with the late harvest to give the wine Atlas Peak's signature big, soft, chalky tannins and mixed peppercorn flavors with intense purple color.

Winemaker Notes

"Grown on Clone 595, making this Malbec was pure joy. The vantage point at the top of Atlas Peak reinforces my theory that if a grape has a beautiful view, it will most assuredly become a good wine. Our premier Grand Reserve Malbec is living proof. Flowery on the nose, the color hue is a deep, dark violet that, after finishing your first glass, you'll note that it almost becomes blue. Tannins are deliciously soft with a perfect mix of blueberry and peppercorn on the palate. Medium to long finish."

Randy Ullom, Winemaster

Statistical Information

Appellation: Atlas Peak, Napa Valley
Composition: 100% Malbec
Cases: 200
Barrel Aging: 15 months in medium-plus toast French oak
Alcohol: 14.5%
T.A.: 0.61 g/100 ml
pH: 3.63

