

KENDALL-JACKSON®  
*Grand Reserve*

2005 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.

**2005 Meritage**

Our Grand Reserve Jackson Estates Grown Meritage is a Bordeaux-style blend of Cabernet Sauvignon, Merlot and Cabernet Franc. 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 in Alexander Valley. This adds a bit of inky color to the wine.

**Accolade**

*87 Points - "This is a wine that could turn out to be outstanding. Deep ruby/purple with notes of graphite, cedar, pain grillé, black cherry and mulberry, the wine is medium to full-bodied, has pure fruit as well as nice texture."*

— Robert M. Parker Jr., *The Wine Advocate* 12/28/07

**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**

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 hangtime and thus rich Merlot.
- Alexander Valley – the mountains overlooking the valley and soils there cause intense color and black fruit structure to the wine.

**Winemaker Notes**

*"Succulent flavors of roasted coffee, dark chocolate, pomegranate and black cherry intertwine giving you a multilayered 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, Winemaster

**Statistical Information**

Appellation:	Knights Valley Bennett Valley Alexander Valley
Composition:	Cabernet Sauvignon Merlot Cabernet Franc
Barrel Aging:	10-14 months in French oak depending on the lot, 40% new
Alcohol:	14.5%
T.A.:	0.61 g/100ml
pH:	3.62

