



KENDALL-JACKSON™

Grand Reserve

2006 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.

Experience the Difference

- Handcrafted from the top 3% of all 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

- 100% Jackson Estates Grown Chardonnay.
- Monterey's Arroyo Seco hillside fruit brings the wine its citrus flavors.
- Santa Maria benchland vineyards from Santa Barbara County add lush tropical texture and aromas.
- The Dijon and Rued clones planted on our Estate give beautiful floral nuances and spice.

2006 Vintage Profile

While the experts argued over global warming, a substantial 2006 grape harvest was in progress. Most of California's coastal wine regions logged a record three weeks straight of 90 degree-plus days. By August, the coastal fog returned, helping to slow the grape maturity process to a more normal pace.

Monterey County experienced a large amount of spring rain and cool temperatures, giving us an early October harvest a couple of weeks earlier than the norm for this region. On the other hand, Santa Barbara's weather pattern provided the perfect conditions for ripeness and maturity for Chardonnay grapes.

Accolade

- 90 Points - *"Gorgeous tropical fruits, pineapple in particular, as well as honeysuckle and some floral notes jump from the glass of this pure, rich wine that exhibits subtle oak but is dominated by its fruit."*
- Robert M. Parker Jr., *The Wine Advocate* 12/28/07
- ★★★★★ - Excellent
Ronn Wiegand, *Restaurant Wine*, 1/08

Winemaker Notes

"Elegant and tropical with hints of lemon oil essence, key lime and yellow grapefruit. Notes of ripe pineapple and mango can be found throughout this exquisitely balanced Chardonnay. Lushly layered and viscous with a firm acidity and enchanting creamy texture. The finish lingers on and on."

Randy Ullom, Winemaster

Statistical Information

Appellation: 55% Monterey County
45% Santa Barbara County

Composition: 100% Chardonnay

Barrel Aging: Eight months aging in 78% French (23% new) and American oak

Alcohol: 13.5%

T.A.: 0.64 g/100 ml

pH: 3.55

