

KENDALL-JACKSON™

# Grand Reserve

## 2006 PINOT NOIR

JACKSON ESTATES GROWN

### Winemaking Philosophy

Grand Reserve is a masterful blend of our mountain, ridge, hillside 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.
- Handcrafted from the top 1% of Kendall-Jackson Pinot Noir wine lots.
- Grapes are sourced from lower yielding, rockier vineyards and specially-designated "Grand Reserve" precision farmed blocks. Our designated Pinot Noir vineyards and blocks are planted to clones 2A, 4, 5, 113, 114, 115, 667 and 777.
- 70% of the wine is from the same vineyard blocks year-to-year ensuring greater consistency and enhanced complexity with each vintage.
- Precision harvesting, gentle de-stemming, sorting and soft pressing methods are utilized so the grapes are handled in the most delicate manner possible.
- Artisan winemaking techniques, such as cold soaking and extended maceration, were used to deepen the color and intensify the rich flavor. Fermentation in small, open-top tanks allowed for hand punch-downs several times daily.

### 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 County's weather pattern provided the perfect conditions for ripeness and maturity of the grapes.

### Key Growing Region

Our estate Monterey vineyards lend the strawberry, raspberry and slight chocolate flavors to this wine. The eastern decomposed granite slopes add sophisticated robust structure and texture.

The cool Pacific Ocean breezes and daily fog make Santa Barbara County one of America's premier growing regions for the noble Pinot Noir.

### Winemaker Notes

*"Subtle blackberry aromas lead to a core of wild strawberries. Intense raspberry and black cherry flavors follow on the mid-palate. Elevated terrain imparts an exquisite complexity and richness throughout, while hints of chocolate and velvety, rose petal tannins linger on the finish."*

—Randy Ullom, Winemaster

### Statistical Information

Appellation: 79% Monterey County  
21% Santa Barbara County  
Composition: 99% Pinot Noir  
1% Syrah  
Cases: 1,997  
Barrel Aging: 9 months in 100% French oak  
barrels (40% new)  
Alcohol: 14.4%  
T.A.: 0.55 g/100ml  
pH: 3.72

