



KENDALL-JACKSON®

Grand Reserve

2006 SYRAH

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.
- Handcrafted from the top 2.6% of Kendall-Jackson Syrah wine lots.
- Grapes are sourced from lower-yielding, rockier vineyards and specially-designated "Grand Reserve" precision farmed blocks.
- 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, 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.

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.

The grape crop in the Los Alamos region of Santa Barbara county was healthy this year. The 2006 harvest really kicked into gear at the end of September. We had heavy morning fog that gave way to sun and heat by noon. This weather pattern provided the perfect conditions for ripeness and maturity.

Growing Region

Grown in Santa Barbara county on mountain, ridge and hillside vineyards. The terroir in this region lends a hint of pepper and blackberry fruit notes to the mid-palate. The tannins are supple and velvety with a hint of spice in the finish.

Winemaker Notes

"Ripe boysenberry and raspberry flavors entice the senses while a long flirtation of spicy plum and peppercorn linger on the finish. Bold tannins hold their weight throughout every sip of this powerful and intense wine."

Randy Ullom, Winemaker

Statistical Information

Appellation: Santa Barbara County
Composition: 95% Syrah
5% Barbera
Cases: 843
Barrel Aging: 100% barrel aged,
10 months in 77% French
(48% new) oak barrels
Alcohol: 14.5%
T.A.: 0.54 g/100 ml
pH: 3.72

