

KENDALL-JACKSON®
Grand Reserve

2007 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.

Accodate

90 POINTS - Outstanding "It is an amazing Chardonnay for the price."

– Robert M. Parker Jr., The Wine Advocate 12/23/08

Vintage Profile

The mild, almost cool summer met the beginning of autumn with sudden warmth. After the first week and a half of heat and excitement, the weather turned, the tanks were full of early ripening reds and we ran out of sugar, flavor and ripe grapes. Then with continued coolness, a few rains interspersed with sun and random heat, we churned through the vineyards through early October.

With most of the North Coast grapes in, the moisture proved not to be a major quality factor. Harvest continued, albeit slowly, through late October's Indian summer.

Monterey and Santa Barbara got off to a late start this year, but the quality was great! The few rains we had, settled the dust and the grapes ripened to perfection. As the season progressed, the true meaning of "teamwork" came to light and a mass of grapes were brought in within 10 days. With all our resources we captured the great flavors of Monterey and Santa Barbara.

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, Winemaker

Statistical Information

Appellation:	50% Santa Barbara County 50% Monterey County
Composition:	100% Chardonnay
Barrel Aging:	Eight months aging in 88% French (33% new) and 12% American oak
Alcohol:	13.5%
T.A.:	0.64 g/100ml
pH:	3.44

