

KENDALL-JACKSON[®]
Grand Reserve

2008 PINOT GRIS

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 and handcrafted—boutique winery style. Our winemakers have an unmatched palate of flavors and *terroir* nuances from which they masterfully blend these exemplary rich, deep and complex wines.

Key Growing Regions

- Grapes are sourced from lower-yielding estate vineyards and blocks that are specially-designated "Grand Reserve."
- Monterey County is most prevalent for cool climate Pinot Gris. Sonoma and Mendocino Counties are known for their consistent, cooler, less windy climates that are ideal for Roussanne and Gewürztraminer respectively. Lake County's warmth brings great ripeness and a richness.

Vintage Profile

The 2008 vintage was definitely the wildest season on record. Little rainfall during late winter, record low temperatures and long frosts, high winds in late spring, fires in early summer, ideal mid-summer temperatures and an inordinate amount of heat at the onset of harvest produced a long, but small, harvest. The result of the low-yield crop was small berries with balanced, intensely concentrated, elegant flavors. What an exciting year!

Winemaker Notes

"Though the grape is gray-blue-purple in color (Gris), the juice and wine are clear. These small pinecone-shaped clusters (Pinot) yield great flavors when pressed and fermented in stainless steel, supported with 25% barrel fermentation for palate richness. This bright effusive Pinot Gris has complex layers of lemon, apple, light spice and floral tones."

—Randy Ullom, Winemaster

Statistical Information

Appellation:	82% Monterey County 10% Lake County 5% Sonoma County 3% Mendocino County
Composition:	88% Pinot Gris 5% Roussanne 4% Gewürztraminer 1% White Riesling 1% Viognier .5% Muscat .5% Chardonnay
Alcohol:	13.5%
T.A.:	0.67 g/100ml
pH:	3.54
Barrel Fermentation:	25%

