



MERITAGE
2004
VINTNER'S RESERVE®

WINEMAKING PHILOSOPHY

For more than two decades, Kendall-Jackson has remained relentlessly committed to producing only the finest quality wines from grapes grown in California's cool coastal vineyards. We carefully match climates and soil types for each grape varietal, and then handcraft each vineyard lot throughout the entire winemaking process. Our proprietary approach to winemaking has earned us our world-renowned reputation for red wines that consistently exhibit intense layers of flavor with complexity and balance.

KEY POINTS

- "Meritage," pronounced like "heritage," is a combination of the words merit and heritage.
- Only Meritage Association members may use this terminology. The association was founded in 1988.
- Bordeaux-style blend of Cabernet Sauvignon, Merlot and a splash of Cabernet Franc from several counties including San Benito, Napa and San Luis Obispo.
- Artisan winemaking techniques, such as cold soaking and extended maceration, were used to enhance and simultaneously, soften the tannins, deepen the color and intensify the flavors.
- Handcrafted in small individual lots throughout the winemaking process – boutique winery style, for flavor distinction.
- Coastal San Benito County adds blackberry, dried cherry and cocoa flavors.
- Napa benchland vineyards provide cassis and licorice flavors with generous, round tannins.

- San Luis Obispo County, with its cool, ocean-dominated morning air and hot, sunny afternoons provides ripe red berry and cherry flavors with smooth tannins.
- Sonoma County mountain and hillside vineyards add black cherry flavors and superb wine structure.

WINEMAKER NOTES

"The 2004 Meritage has aromas of blackberry, black licorice and violet. On the palate, juicy black cherry, along with cassis, espresso and pomegranate are well balanced with generous, round tannins. In a word, this wine is plush."

Randy Ullom, Winemaster

STATISTICAL INFORMATION

Appellation:

California

Composition:

65% Cabernet Sauvignon
34% Merlot
1% Cabernet Franc

Key Growing Regions:

23% San Benito County
22% Napa County
15% San Luis Obispo County
13% Sonoma County
10% Mendocino County
11% Solano County

Barrel Aging:

9 months in 56% French (53% new) and American oak

Alcohol: 13.8%

T.A.: 0.62g/100ml

pH: 3.53

