



JACKSON ESTATES GROWN

MERLOT

2004

VINTNER'S RESERVE®

WINEMAKING PHILOSOPHY

For more than two decades, Kendall-Jackson has remained relentlessly committed to leading the industry by producing only the finest quality wines from grapes grown on mountains, ridges, hillsides and benchlands in California's most desirable growing regions. This wine is particularly exceptional in that all the grapes used were grown on vineyards that we own or control.

Controlling our own vineyards means that we have oversight into every aspect of the grape-growing process ensuring that our grapes are the most elite. We then handcraft each vineyard lot throughout the winemaking process so that our blend is unmatched and consistently exhibits our signature rich layers of flavor combined with delicate balance.

KEY POINTS

- 100% Jackson Estates Grown
- Primarily Merlot mixed with a splash of Cabernet Sauvignon for added backbone and complexity.
- North Coast Sourcing
 - Cool Mendocino ridge vineyards add wild berry and anise notes.
 - Sonoma County mountain and hillside vineyards provide plum and black cherry flavors.
 - Napa County mountain vineyards lend chocolate, currant and cedar undertones.
- Aged 14 months in French (83%) and American oak barrels for a wine that is strong and round.

- Artisan winemaking techniques, such as cold soaking, saignée method and extended maceration, were used to enhance and simultaneously, soften the tannins, deepen the color and intensify the flavors.

TASTING NOTES

"Intense wild berry and mocha flavors are accented by black cherry, currant and anise notes. Well structured, yet subtle tannins create a luxuriously smooth mouthfeel followed by a complex, rich and elegant finish".

Randy Ullom, Winemaster

STATISTICAL INFORMATION

Appellation:

California

Composition:

98.7% Merlot

1.3% Cabernet Sauvignon

Key Growing Regions:

48% Mendocino County

30% Sonoma County

21% Napa County

1% San Benito County

Alcohol: 13.5%

T.A.: 0.60g/100ml

pH: 3.54

