



MUSCAT CANELLI

CALIFORNIA 2005
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 Chardonnay grapes used were grown on vineyards that we own or control via a long-term lease or similar arrangement.

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 entire winemaking process so that our blend is unmatched in its tier and consistently exhibits our signature rich layers of flavor combined with delicate balance.

KEY POINTS

- Grown in California's cool coastal vineyards:
 - Monterey County for Mandarin orange and mango flavors.
 - Mendocino County for spice, floral and pear notes.
- Handcrafted in small vineyard lots throughout the entire winemaking process.
- Whole cluster pressed to retain the fresh fruit qualities without the bitterness from stems and seeds.
- Fermented slow and cold in stainless steel tanks to protect the crisp fruit characteristics.
- Touches of Gewürztraminer and Chardonnay were added to enhance the spice notes, richness and body.



TASTING NOTES

"A delightful mélange of citrus flavors such as tangerine and mandarin orange dance on the palate with notes of peach blossom, spices and pear. Richly layered and balanced throughout. Delightful off-dry and lingering finish."

Randy Ullom, Winemaster

STATISTICAL INFORMATION

Appellation:

California

Composition:

84% Muscat Canelli
7% Chardonnay
5% Gewürztraminer
4% Malvasia

Growing Regions:

88% Mendocino
10% Monterey
2% Santa Barbara

Alcohol: 13.0%

T.A.: 0.73/100ml

pH: 3.21

