



RIESLING

CALIFORNIA 2005
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 wines that consistently exhibit signature rich layers of flavor combined with delicate balance.

KEY POINTS

- 76% Riesling from Monterey County where the growing season is long and cool adds apricot, almond and honeysuckle flavors.
9% Gewürztraminer for orange blossom and spice, 8% Viognier for peach and pear notes, and the remaining 7% is a blend of crisp whites for brightness and floral tones.
- Lots kept separate until final blend so that our winemakers had the ability to craft a wine that exhibits the perfect marriage of flavors and aromas.
- Fruit and floral characteristics make this wine ideal for spicy foods and Asian cuisine.

TASTING NOTES

"Honeysuckle, apricot and peach flavors delicately mingle with hints of Anjou pear. Deliciously crisp and nearly-dry with overflowing orange blossom and spice flavors accented by aromatic jasmine and a delightful finish."

Randy Ullom, Winemaker



ACCOLADES

Kendall-Jackson is the #1 Wine Brand in Restaurants – 15th Annual *Wine & Spirits* Restaurant Poll 2004

"Kendall-Jackson's Vintner's Reserve line is complex for the price point and delivers pure varietal character." Leslie Sbrocco, *The San Francisco Chronicle*, April 2005

STATISTICAL INFORMATION

Appellation:

California

Composition:

76% Riesling
9% Gewürztraminer
8% Viognier
7% Other

Growing Regions:

76% Monterey County
12% Mendocino County
10% Lake County
All other regions less than 2%

Alcohol: 12.5%

T.A.: 0.76g/100ml

pH: 3.14

