



JACKSON ESTATES GROWN
CABERNET SAUVIGNON
CALIFORNIA 2006
VINTNER'S RESERVE™

Winemaking Philosophy

For nearly three 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

- Cabernet Sauvignon grapes are blended with Malbec for complexity and Cabernet Franc for roundness.
- Sonoma County mountain and hillside vineyards add black cherry flavors and superb wine structure — 41% Alexander Valley and 11% Knights Valley.
- Napa County mountain vineyards for wild blackberry, cassis and cedar flavors — 32% Rutherford.
- Cool Mendocino County benchland vineyards (16%) for roundness and deep spice notes.
- Aged 11 months in French (82%) and American oak barrels for a wine that is rich and round.
- 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.



Tasting Notes

"Opens with deep black cherry, blackberry and cassis flavors. Intense, round and well-structured tannins provide a strong backbone throughout the middle. Cedar and vanilla notes linger on the finish, beckoning another sip."

— Randy Ullom, Winemaster

Statistical Information

Appellation:

52% Sonoma County
32% Napa County
16% Mendocino County

Composition:

95% Cabernet Sauvignon
4% Cabernet Franc
1% Malbec

Alcohol: 13.5%

T.A.: 0.58/100ml

pH: 3.65



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