



JACKSON ESTATES GROWN
LATE HARVEST CHARDONNAY
MONTEREY 2006
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 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

- 100% of the grapes were naturally infected with "Noble Rot" (Botrytis) to create this delicious "liquid gold" wine.
- Fermented slow and cold in stainless steel tanks to protect the rich, sweet fruit character.
- 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.

TASTING NOTES

"Honeycomb, peach, nectarine and candied pear flavors intermingle with aromas of cinnamon, fuji apple, kiwi and floral notes to create this lush and indulgent dessert wine. Fresh, voluptuous and sensual throughout with a long, lingering and delectable finish. It's as if you are drinking the nectar of the gods."

Randy Ullom, Winemaster

STATISTICAL INFORMATION

Appellation:

Monterey

Composition:

100% Chardonnay

Alcohol: 11%

T.A.: 0.87g/100ml

pH: 3.60

Cases: 1,665

