



## MUSCAT CANELLI

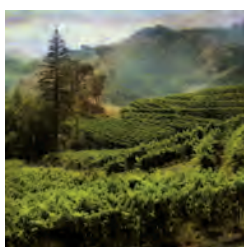
CALIFORNIA 2006  
VINTNER'S RESERVE®

### 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 wine-making has earned us our world-renowned reputation for wines that consistently exhibit signature rich layers of flavor combined with delicate balance.

### KEY POINTS

- 100% North Coast Sourcing
  - Lake County for Mandarin orange and kumquat 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 White Riesling, Viognier and Tocai Friulano 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:

93% Muscat Canelli

4% White Riesling

1% Viognier

1% Tocai Friulano

All other varietals less than 1% each

#### Growing Regions:

93% Lake County

6% Mendocino County

1% Sonoma County

**Alcohol:** 13.0%

**T.A.:** 0.71/100ml

**pH:** 3.31

