



PINOT NOIR
CALIFORNIA 2006
VINTNER'S RESERVE®

WINEMAKING PHILOSOPHY

For the past twenty-five years, 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

- California Coast sourcing
 - Monterey County vineyards for pepper jam, smoke and earth notes
 - Santa Barbara County for strawberry jam and rose petal
 - Elevated Mendocino vineyards for black cherry and currant aromas
- 93% Pinot Noir with a splash of Syrah for texture
- Grown in vineyards on steep benchlands and mountainsides for small, dense flavored grapes that become well-structured wines
- 87% aged for 6 months in French oak barrels for hints of cola, vanilla and cedar aromas
- Cold soaked for a richer color, increased depth and intense flavor
- Lots kept separate until final blend so that our winemakers had the ability to craft a wine that exhibits the perfect blend of flavors and aromas from each region



TASTING NOTES

“Zestful black cherry flavors are indicative of the small clustered, blue-black berries of the vine. This wine is an ensemble of coastal Pinot Noir growing regions of California.”

Randy Ullom, Winemaster

ACCOLADES

“Kendall-Jackson — Winery of the Year”
San Francisco International Wine Competition 7/07

STATISTICAL INFORMATION

Appellation:

California

Composition:

93% Pinot Noir
4% Syrah
3% Other

Growing Regions:

38% Monterey County
34% Santa Barbara County
15% Mendocino County
7% Sonoma County
4% Napa County
All other counties less than 2% each

Alcohol: 13.5%

T.A.: 0.56g/100ml

pH: 3.69

