



RIESLING

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

- 86% Riesling from Monterey County where the growing season is long and cool adds apricot, almond and honeysuckle flavors.
- 8% Gewürztraminer for orange blossom and spice. 3% Sauvignon Blanc for lime and melon tones, and the remaining 3% 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 flavor accented by aromatic jasmine and a delightful finish."

Randy Ullom, Winemaster

ACCOLADES

#1 selling Riesling in \$10+ segment.
IRI total U.S. dollar sales, 52 wpe 7/15/07

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

STATISTICAL INFORMATION

Appellation:

California

Composition:

86% Riesling
8% Gewürztraminer
3% Sauvignon Blanc
3% Other

Growing Regions:

86% Monterey County
3% Lake County
2% Mendocino County
All other regions less than 2%

Alcohol: 13.5%

T.A.: 0.73g/100ml

pH: 3.14

