



SAUVIGNON BLANC

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

- Lake County has a mineral quality which is reflected in the finish.
- San Luis Obispo County lends this wine its melon and sweet fruit flavors.
- Fermented slow and cold in stainless steel tanks to protect the crisp fruit characteristics.
- 6% fermented and aged in new oak to add a hint of softness.
- Touches of Semillon and Sauvignon Musque were added to support the floral nose and enhance the fruit flavors.

TASTING NOTES

"Lime, melon and Anjou pears intermingle with sweet and tropical fruits such as fig and kiwi to create this delightfully refreshing wine. Hints of grapefruit highlight the mineral qualities of this wine's suprisingly long finish."

Randy Ullom, Winemaster

STATISTICAL INFORMATION

Appellation:

California

Composition:

94.8% Sauvignon Blanc

4.7% Semillon

.5% Sauvignon Musque

Growing Regions:

82% Lake County

7% San Luis Obispo County

7% Sonoma County

All others less than 3.25% each

Alcohol: 13.5%

T.A.: 0.70g/100ml

pH: 3.34

