



JACKSON ESTATES GROWN
SYRAH
CALIFORNIA 2006
VINTNER'S RESERVE®

WINEMAKING PHILOSOPHY

For the past twenty-five years, 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 winemaking process so that our blend is unmatched and consistently exhibits our signature rich layers of flavor combined with delicate balance.

KEY POINTS

- 100% Jackson Estates Grown
- 53% North Coast and 47% Central Coast appellation sourcing
- Mendocino County mountain and hillside vineyards lend the velvet tannins and wine structure
- Santa Barbara County benchland vineyards for jam, smoke and earth notes
- Sonoma County hillside vineyards add black cherry and boysenberry jam flavors
- Monterey County vineyards provide the currant and blackberry flavors
- Aged 8 months in French (70%) and American oak barrels for a wine that is balanced and structured

- Artisan winemaking techniques, such as cold soaking, extended maceration and delestage were used to enhance, and simultaneously, soften the tannins, deepen the color and intensify the flavors

TASTING NOTES

"Intense black currant and bold, jammy blackberry and boysenberry flavors are accented by black cherry, earth and perfume notes. A full mouthfeel is rounded off with supple suede leather and spice for an elegant yet big, lush finish."

Randy Ullom, *Winemaster*

STATISTICAL INFORMATION

Appellation:

California

Composition:

87% Syrah
9% Zinfandel
4% Grenache

Growing Regions:

38% Mendocino County
37% Santa Barbara County
12% Sonoma County
10% Monterey County
3% Other coastal regions

Alcohol: 13.5%

T.A.: 0.58g/100ml

pH: 3.83

