



ZINFANDEL
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

- Jammy raspberry flavors from Mendocino County
- Sonoma County fruit lends blackberry and cassis flavors
- Plum and spice aromas from Lake County
- Aged 8 months in French (70%) and American oak barrels
- Lots are kept separate until the final blend so that our winemakers have the ability to craft a wine that exhibits the perfect marriage of complexity, flavors and aromas combined with a structured finish.

TASTING NOTES

"Plum, raspberry and blackberry flavors are supported with solid tannins in this rustic Zinfandel. Sultry cedar and spice accents linger on this captivating, long-finishing wine."

Randy Ullom, *Winemaster*

STATISTICAL INFORMATION

Appellation:

California

Composition:

- 93% Zinfandel
- 4% Barbera
- 1% Merlot
- 1% Cabernet Sauvignon
- 1% Other

Growing Regions:

- 65% Mendocino County
- 25% Sonoma County
- 4% Lake County
- 6% Other coastal regions

Alcohol: 14.5%

T.A.: 0.58g/100ml

pH: 3.72

