



SUMMATION
CALIFORNIA 2008
VINTNER'S RESERVE®

Winemaking Philosophy

For nearly three 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 winemaking has earned us our world-renowned reputation for wines that consistently exhibit signature rich layers of flavor combined with delicate balance.

Key Points

- 76% of the grape varietals are originally from the Loire Valley and Rhône Valley regions.
- Lake County fruit brings citrus and ripe melon flavors.
- Mendocino County adds floral and honeysuckle notes.
- Monterey County's cool climate adds white pepper spice.
- Summation, a legal term for a final statement that summarizes principal points, represents to us the study and final blending of white varietals culminating in this exquisite wine.

Tasting Notes

"This premiere vintage of Summation, our white wine blend, mingles refreshing flavors of honeydew melon, apricot, pink grapefruit and white pepper. Added hints of honeysuckle and a creamy mouthfeel result in a soft, dry wine that is excellent for food pairing or simply sipping."

—Randy Ullom, Winemaster

Statistical Information

Appellation: California

Composition:

- 31% Sauvignon Blanc
- 18% Chardonnay
- 13% Semillon
- 11% Viognier
- 9% Pinot Blanc
- 8% Roussanne
- 4% Marsanne
- 3% Grenache Blanc
- 2% Gewürztraminer
- 1% Chenin Blanc

Alcohol: 13.5%

T.A.: 0.60/100ml

pH: 3.51

Growing Regions:

- 43% Lake County
- 14% Mendocino County
- 13% Monterey County
- 10% Solano County
- 9% Santa Barbara County
- 6% Other Counties
- 4% Sonoma County
- 1% Napa County

