KENDALL-JACKSON®

VINTNER'S RESERVE
PINOT NOIR

JACKSON ESTATE® • VINEYARD STEWARDSHIP

—CALIFORNIA— | 2016

WINEMAKING PHILOSOPHY

For over 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 guide each vineyard lot throughout the entire winemaking process.

KEY POINTS

- Santa Barbara County infuses the wine with dark cherry lushness.
- Monterey County grapes develop the floral nuances and structure along with flavors of ripe strawberry, raspberry and blackberry.
- Grapes are grown in cool coastal vineyards on benchland rolling hillsides and mountain tops resulting in small, densely-flavored grapes which create well-structured wines.
- Aged for 7.5 months in 94% French (21% new) oak barrels for hints of toast, vanilla and cedar aromas.
- Lots are kept separate until the final blend so that our winemakers have the ability to craft a wine that exhibits the perfect blend of flavors and aromas from each region.

TASTING NOTES

"This dark garnet gem delivers bright cherry, strawberry and raspberry fruit with elegant earthy notes infused with cola and mild spice accents. Oak aging adds a hint of vanilla and a soft, toasty finish."

-RANDY ULLOM, WINEMASTER

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 100% Pinot Noir

T.A.: 0.53g/100mL | pH: 3.65

ALCOHOL: 14.5%

GROWING REGIONS

1. 55% Santa Barbara County
2. 45% Monterey County

COMMITMENT TO QUALITY AND FUTURE GENERATIONS

©2017 Kendall-Jackson Winery, Santa Rosa, CA KJ17_129981