KENDALL-JACKSON®

# VINTNER'S RESERVE®
# CABERNET SAUVIGNON

JACKSON ESTATE® • VINEYARD STEWARDSHIP

– SONOMA COUNTY – | 2020

## 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

- Cabernet Sauvignon lots are blended with Merlot for softness, Cabernet Franc for tannins, and Petit Verdot to enhance the mouthfeel, Malbec for roundness.
- Sonoma County mountain and hillside vineyards add black cherry flavors and superb wine structure.
- Mendocino County mountain vineyards impart blackberry and mocha flavors.
- Artisan winemaking techniques, such as cold soaking and extending maceration were used to enhance and simultaneously soften the tannins, deepen the color and intensify the flavors.

## TASTING NOTES

"Black cherry, blackberry, and chocolate aromas, complimented by hints of dried culinary herbs, provide a fruit-forward, savory profile. The palate displays balanced flavors of black currant, mocha, and vanilla, leading to an elegant, velvety finish."

-RANDY ULLOM, WINEMASTER
-SUSAN LUEKER, WINEMAKER

## STATISTICAL INFORMATION

APPELLATION: Sonoma County

COMPOSITION: 91% Cabernet Sauvignon, 3% Cabernet Franc, 3% Petit Verdot, 2% Merlot, 1% Malbec

T.A.: 0.55g/100mL | pH: 3.70

AGING: 15 months in French (58%) oak barrels, American (30%), and stainless steel

ALCOHOL: 14.5%

## GROWING REGIONS

1. 90% Sonoma County
2. 5% Mendocinco County
3. 5% Napa County

COMMITMENT TO QUALITY AND FUTURE GENERATIONS

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