



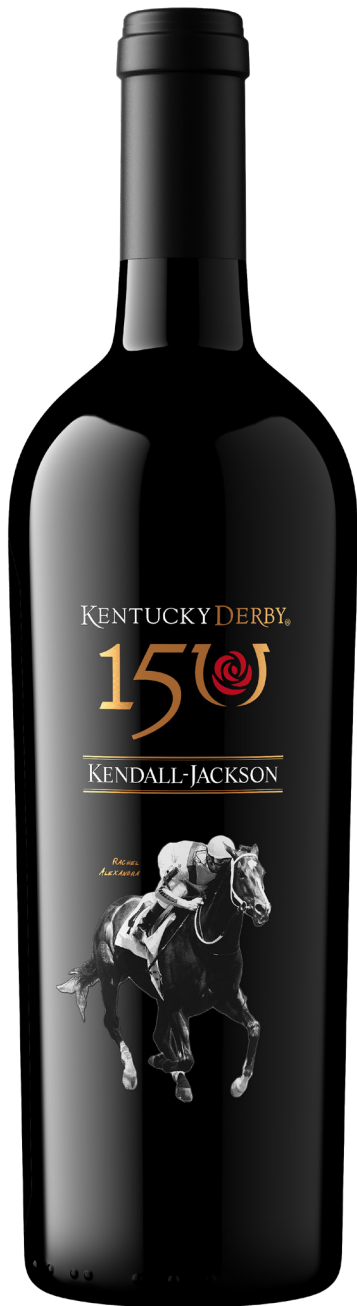
KENTUCKY
DERBY®

KENDALL-JACKSON

CABERNET SAUVIGNON

150TH RUNNING

— SONOMA COUNTY — | 2021



WINEMAKING PHILOSOPHY

As the preferred wine of the Kentucky Derby®, Kendall-Jackson is proud to offer this commemorative bottling of Cabernet Sauvignon. This limited release wine is aged in small oak barrels, creating a textured palate with notes of cigar box and baking spice, accompanied by hints of black currant and dark cherry.

Cheers to the 150th Run for the Roses®!

KEY POINTS

- Cabernet Sauvignon lots are blended with Merlot for softness and roundness, Petit Verdot for richness and complexity, and Cabernet Franc for tannins and enhanced mouthfeel.
- Sonoma County vineyards impart blackberry, chocolate flavors and silky mid-palate.
- 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

“Nicely structured, with a balanced acidity, this versatile Cabernet Sauvignon offers fresh and bright aromas of red cherry, pomegranate, and red currant, with subtle hints of exotic wood, baking spices, and dark chocolate. Flavors of red plum, blueberries, caramel, and cedar are textured with a kick of peppery spice, finishing with rich, supple tannins.”

- RANDY ULLOM, DIRECTOR OF WINEMAKING
- SUSAN LUEKER, WINEMAKER

STATISTICAL INFORMATION

APPELLATION: Sonoma County

COMPOSITION: 87% Cabernet Sauvignon,
7% Petit Verdot, 3% Cabernet Franc,
2% Merlot, 1% Malbec

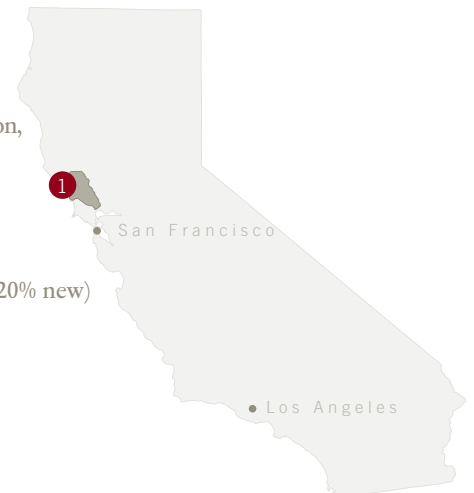
T.A.: 0.60g/100mL | pH: 3.68

AGING: 23 months in 74% French oak (20% new)
26% American oak (7% new)

ALCOHOL: 13.5%

GROWING REGION

- 1 100% Sonoma County



COMMITMENT TO QUALITY AND FUTURE GENERATIONS