



VINTNER'S RESERVE PINOT GRIS

JACKSON ESTATE® • VINEYARD STEWARDSHIP

– CALIFORNIA –

2021



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

- Anchored by grapes from cool, coastal windswept vineyards, Pinot Gris' wide range of fruit flavors and naturally bright acidity take center stage.
- Stainless steel fermentation retains Pinot Gris' vivid fruit qualities and bright, juicy texture, enhancing the pear, citrus, mango and melon flavors inherent to the grape.
- The wine is blended with a touch of exciting European varietals such as Albariño of Spanish origin and Grüner Veltliner of Austrian origin, along with a kiss of other floral varieties, which contribute layers of richness as well as a subtle floral and peach notes.

TASTING NOTES

"This wine contains ripe, crisp citrus flavors with rich aromas of tropical mango, melon, pear and juicy peach. The bright fruit flavors and layered texture contribute to this wine's versatility."

- RANDY ULLOM, WINEMASTER
- MARK THEIS, WINEMAKER

STATISTICAL INFORMATION

APPELLATION: California
COMPOSITION: 89% Pinot Gris,
9% Albariño, 1% Chardonnay,
0.5% Pinot Blanc, 0.5% Grüner Veltliner
T.A.: 0.60g/100mL | pH: 3.61
ALCOHOL: 13.5%

GROWING REGIONS

- 1 100% Monterey County



COMMITMENT TO QUALITY AND FUTURE GENERATIONS