KENDALL-JACKSON®

VINTNER'S RESERVE
ZINFANDEL

JACKSON ESTATE® • VINEYARD STEWARDSHIP

– CALIFORNIA – | 2015

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.

Our proprietary approach to winemaking has earned us our world-renowned reputation for wines that consistently exhibit our signature rich layers of flavor, combined with delicate balance.

KEY POINTS

- Dynamic raspberry and spice flavors from grapes grown in Mendocino County, luscious jam and strawberry flavors from Sonoma County fruit
- Grapes are harvested from rocky, volcanic soils that force the vines to fight for nutrients and water
- Vineyards are mostly older, if not historic, and dry farmed with well established root systems and low yields

TASTING NOTES

"Plum, raspberry jam and blackberry flavors are supported with solid chalky tannins in this Zinfandel. Sultry cedar and spice accents linger on this captivating, long-finishing wine."

-RANDY ULLOM, WINEMASTER

STATISTICAL INFORMATION

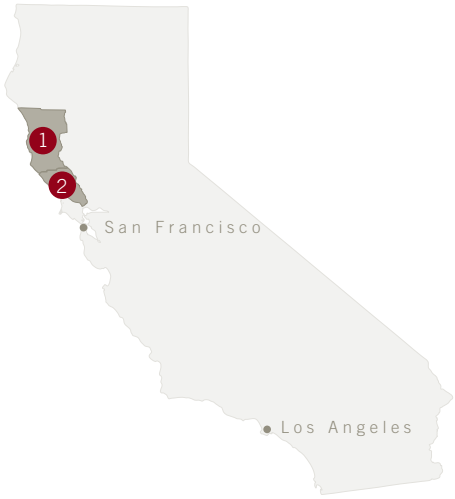
APPELLATION: California

COMPOSITION: 82% Zinfandel, 17% Petit Sirah, 1% Syrah

AGING: Aged 10 months in 56% French oak (8% new)

T.A.: 0.57g/100mL | pH: 3.72

ALCOHOL: 14.5%



GROWING REGIONS

1. 88% Mendocino County
2. 12% Sonoma County

COMMITMENT TO QUALITY AND FUTURE GENERATIONS

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