



KENDALL-JACKSON®

JACKSON ESTATE®

Anderson Valley
2017 PINOT NOIR
MENDOCINO COUNTY

Jackson Estate wines showcase our cherished vineyard estate properties located on rare, coastal California terroir of mountain tops, ridges, hillsides and raised benchland soils. This limited release allows our winemakers to emphasize the extraordinary terroir of our unique properties and craft very small lots for refined palates.

ANDERSON VALLEY AVA

Established in 1983, the Anderson Valley AVA is in a narrow valley carved out by years of erosion from the Navarro River. As the river runs through the valley and empties into the ocean, it cuts through the mountains to allow the cold ocean wind and coastal fog to creep in.

WINEMAKER NOTES

The wine shows its cool-climate origins in bright acidity, accenting the rich flavors of wild strawberries, black cherries, and plum. Firm minerality grounds the wine. The tannins are firm, yet with silkiness on the finish, while oak barrel aging brings a smoky, sandalwood note. Beautiful to drink now on release, this Pinot will age well over the next six-plus years easily.

TECHNICAL INFORMATION

Appellation: Anderson Valley,
Mendocino County

Composition: 100% Pinot Noir

Sourcing: 52% Skycrest Vineyard
45% Philo Vineyard
3% Maggy Hawk Vineyard

Clones: 61.5% Clone 667
21% Clone 828
10.5% Clone 777
4.5% Clone 115
2.2% Clone 2A
0.3% Calera

Barrel Aging: Aged 9 months in 100%
French oak (32% new)

Alcohol: 15.0%

T.A.: 0.55g/100ml

pH: 3.57