



avant

UNOAKED CHARDONNAY

JACKSON ESTATE® • VINEYARD STEWARDSHIP

– CALIFORNIA –

2019



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

- 100% Chardonnay
- 100% stainless steel fermented
- Monterey County contributes lemony citrus and mineral notes
- Santa Barbara County delivers a dash of fresh pineapple flavors
- Mendocino County adds juicy green apple flavors
- Stelvin screw cap closure helps to preserve the aromatic freshness and youthfulness of the wine

TASTING NOTES

“This refreshing wine is cold fermented in stainless steel tanks to create a pure expression of this exceptional grape. Showcasing crisp green apple, citrus and tropical fruit notes, the resulting wine is youthful and lively, providing a superb affinity for food.”

- RANDY ULLOM, WINEMASTER
- MARK THEIS, WINEMAKER

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 100% Chardonnay

T.A.: 0.61g/100mL | pH: 3.52

ALCOHOL: 13.5%

GROWING REGIONS

- 1 50% Monterey County
- 2 36% Santa Barbara County
- 3 14% Mendocino County



THE NEW WAY TO CHARDONNAY