



JACKSON ESTATE®

Cloud Landing 2019 CHARDONNAY

SONOMA COAST

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.

CLOUD LANDING

Situated on the undulating hills between the San Pablo Bay and the Pacific Ocean, Cloud Landing is perched in the fog line more often than not, but still exposed to the persistent wind from the Petaluma Wind Gap. The grapes are challenged not only by the wind, but also the cool, long days that make this site ideal for developed flavors and natural acidity in Chardonnay.

KEY POINTS

Elevation: 160 - 260 feet

Soil: Diablo clay formed from

weathered shale, sandstone, and

consolidated sediments.

Climate: Mediterranean climate with

maritime influence due to the proximity to the San Pablo Bay

and Pacific Ocean.

Profile: Mineral driven with aromas of

flint, citrus and lemon. A lush, well-structured plate of ripe pear, honeycomb, and baked pie crust with a lengthy, lush, mouth

filling finish.

Technical Information

Appellation: Petaluma Gap, Sonoma Coast,

Sonoma County

Composition: 100% Chardonnay

Barrel Aging: 9½ months in 100% French

oak, 44% new, medium

toasted oak barrels

Alcohol: 14.5%

T.A.: 0.63g/100ml

pH: 3.33

Total Production: 215 cases