



STATURE

2017 BRUT RESERVE SPARKLING WINE SONOMA COUNTY

Stature represents the pinnacle of Kendall-Jackson winemaking excellence. Created from only our finest estate vineyards and handcrafted without compromise, it offers the ultimate expression of wine artistry.

VINEYARD PROFILE

Originating from multiple sites within Sonoma County, the Chardonnay (58%) was selected for brilliant acidity, minerality, finesse, and citrusy notes from high-elevation estate vineyards. The Pinot Noir (42%) was sourced from cool growing sites with coastal influences giving volume, bright cherry, and spice to the blend.

WINE PROFILE

"Aromas of apple pear, candied lime, crushed stone, honeycomb, brioche, and orange blossoms. Grapefruit, dried pineapple, apricot, almond, and a hint of gingerbread on the palate."

—Randy Ullom, Director of Winemaking

WINEMAKING

Each vineyard was harvested separately, undergoing light whole cluster pressing. The juice was clarified by settling and fermented in 100% stainless steel to maintain purity and brilliance. The individual wines were blended to give an expression of the vintage and held on tirage for 81 months to develop a fine mousse and complexity from contact with the lees. During dosage, the reserve Chardonnay was added to complement and add texture to the wine. The resulting RS is 2.0 g/L just a hint of sweetness to lend balance. The bottles were then corked and laid down for further aging under cork.

WINE STATISTICS

| | |
|---------------|--------------------------------|
| Composition: | 58% Chardonnay, 42% Pinot Noir |
| Appellation: | Sonoma County |
| Tirage: | 81 months |
| Disgorgement: | 11/20/2024 |
| Alcohol: | 12.5% |
| pH: | 3.18 |
| T.A.: | 11g/L |
| Production: | 308 cases |