



VINTNER'S RESERVE 2023 CHARDONNAY

CALIFORNIA



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

- Crafted in small vineyard lots throughout the entire winemaking process
- Whole cluster pressed to retain the fresh fruit qualities
- Sur lie aging with monthly battonage (lees stirring) for our signature velvety, silky texture and creamy flavor

TASTING NOTES

"Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak and butter rounds out the long, lingering finish.."

- RANDY ULLOM, DIRECTOR OF WINEMAKING

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 100% Chardonnay

AGEING: Aged 3 months in 44% French Oak (4% new) and 50% American Oak (7% new)

T.A.: 6.8 g/L

pH: 3.43

ALCOHOL: 13.5%

GROWING REGION

- 1 48% Monterey County
- 2 29% Mendocino County
- 3 23% Santa Barbara County



COMMITTED TO SUSTAINABILITY

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