



KENDALL-JACKSON®

JACKSON ESTATE®

Poet's Peak

2021 CABERNET SAUVIGNON
PINE MOUNTAIN – CLOVERDALE PEAK

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.

POET'S PEAK

Our Poet's Peak wine is sourced from high-elevation vineyards in the Pine Mountain-Cloverdale Peak appellation that straddles both Sonoma County and Lake County – land at the untamed edges that sees more wildlife visitors than humans. The Pine Mountain-Cloverdale AVA is the second newest in California, established in 2011. Conditions here are tough for the vines with thin topsoil that forces the roots to burrow deep into the rock to search for water and nutrient producing wines rich in character, complexity and elegance. The area offers an unusual shift in climate with cooler days and evening fog that pushes warmer air up to the vineyard at night.

KEY POINTS

- Elevation:** 2,500 – 2,900 feet
- Soil:** Volcanic rock, fractured rock and thin topsoil.
- Climate:** Normally above the marine layer of fog, the vineyards have more daylight to compensate for the almost 3000-foot altitude, creating a longer growing season for intense flavors and excellent tannins.
- Profile:** Dense, dark, and loaded with black fruit. Concentrated and powerful with ripe, cocoa tannins.

TECHNICAL INFORMATION

- Appellation:** Pine Mountain-Cloverdale Peak
- Composition:** 100% Cabernet Sauvignon
- Barrel Aging:** 18 months in 93% French oak, (41% old) and 7% American oak, (6% old)
- Alcohol:** 14.2%
- T.A.:** 0.52g/100ml
- pH:** 3.79
- Total Production:** 400 cases

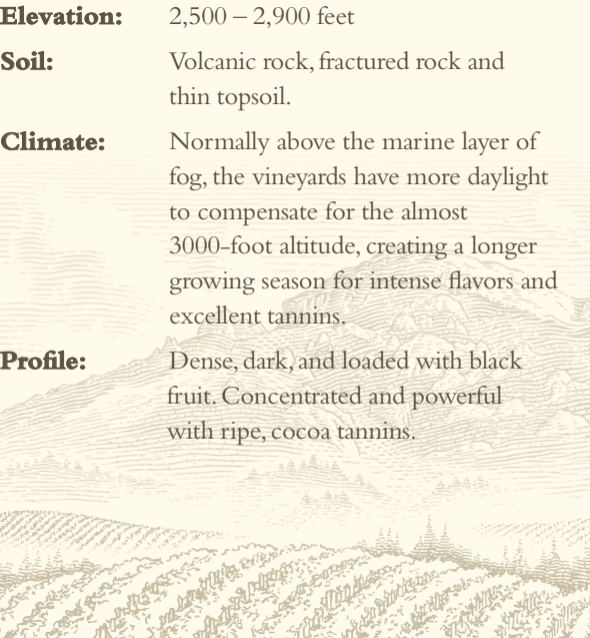
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