



KENDALL-JACKSON

JACKSON HILLS

2022 MERLOT

BENNETT VALLEY

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.

JACKSON HILLS

Jackson Hills resides in the Bennett Valley AVA, one of the smallest Sonoma County appellations. This Merlot is on the edge, literally. The Jackson Hills vineyard runs right up to the edge of a northeast facing hillside which serves as a dramatic backdrop and offers growing conditions that are on the fringe. This fringe vineyard site, along with the coastal fog influence courtesy of the Petaluma Gap and Russian River, gives the Merlot an abundance of character.

KEY POINTS

Elevation: 700 - 900 feet

Soil: Mix of rocky volcanic, metamorphic and sedimentary rock with dark brown to brown clay loams. Vineyards are planted in small blocks to maximize soil type, aspect and slope, as well as row directions.

Climate: Exceptionally cool for Merlot. Long hang-time due to fog mostly from the Petaluma Gap results in increased flavor, color and rounder tannins.

Profile: Rich and round, with ripe plum, cooked cherries and chocolate flavors. Medium-bodied with a lingering finish.

TECHNICAL INFORMATION

Appellation: Bennett Valley, Sonoma County

Composition: 100% Merlot

Barrel Aging: A minimum of 18 months in French oak (74% old and 24% new).

Alcohol: 14.5% | *T.A.:* 0.60g/100ml | *pH:* 3.69

Total Production: 386 cases

