



VINTNER'S RESERVE ZINFANDEL

JACKSON ESTATE® • VINEYARD STEWARDSHIP

— NORTH COAST — 2020



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.

Our proprietary approach to winemaking has earned us our world-renowned reputation for wines that consistently exhibit our signature rich layers of flavor, combined with delicate balance.

KEY POINTS

- Dynamic raspberry and spice flavors from grapes grown in Mendocino County and Sonoma County.
- Grapes are harvested from fractured rock and gravelly loam soils with great drainage, showcasing their full potential of great fruit and chalky tannins
- Vineyards are mostly older, if not historic, and dry farmed with well established root systems and low yields

TASTING NOTES

“Plum, raspberry jam and blackberry flavors are supported with solid chalky tannins in this Zinfandel. Sultry cedar and spice accents linger on this captivating, long-finishing wine.”

- RANDY ULLOM, WINEMASTER
FRITZ MEIER, WINEMAKER

STATISTICAL INFORMATION

APPELLATION: North Coast

COMPOSITION: 78% Zinfandel,
22% Petit Sirah

AGING: Aged 7 months in French
and American oak, 9% new

T.A.: 0.59g/100mL | pH: 3.77

ALCOHOL: 14.5%

GROWING REGIONS

- 1 92% Mendocino County
- 2 8% Sonoma County



COMMITMENT TO QUALITY AND FUTURE GENERATIONS