



VINTNER'S RESERVE 2023 RIESLING

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. 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

- The Riesling comes from Monterey County where the growing season is long and cool, adding intricate layers of apricot, almond, and honeysuckle.
- Vineyard soils on the Northeast side of the valley are DCG, decomposed granite.
- Vineyard soils on the Southwest side of the valley are alluvial benchland over an ancient river bed.

TASTING NOTES

"Unique and aromatic, this Riesling presents aromas of orange flowers, papaya, and white grapefruit. Flavors of sweet candied pineapple, Asian pear, apricot, and blood orange finish with a touch of candied ginger in this perfect marriage of citrus and floral."

- RANDY ULLOM, DIRECTOR OF WINEMAKING

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 95% White Riesling, 4% Malinois,
4% Gewürztraminer, 3% Viognier

T.A.: 6.60 g/L | **pH:** 3.15

ALCOHOL: 12.5%

GROWING REGIONS

- 1 95% Monterey County
- 2 3% Santa Barbara County
- 3 2% Sonoma County



COMMITTED TO SUSTAINABILITY

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