



VINTNER'S RESERVE 2022 CABERNET SAUVIGNON

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

- Cabernet Sauvignon lots are blended with Cabernet Franc for tannins, Petit Verdot to enhance the mouthfeel, and Malbec for roundness.
- Sonoma County mountain and hillside vineyards add black cherry flavors and superb wine structure.
- Mendocino County mountain vineyards impart blackberry and mocha flavors.
- Artisan winemaking techniques, such as cold soaking and extending maceration were used to enhance and simultaneously soften the tannins, deepen the color, and intensify the flavors.

TASTING NOTES

"Black cherry, blackberry, and chocolate aromas, complemented by hints of dried culinary herbs, provide a fruit-forward, savory profile. The palate displays balanced flavors of black currant, mocha, and vanilla, leading to an elegant, velvety finish."

- RANDY ULLOM, DIRECTOR OF WINEMAKING

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 83% Cabernet Sauvignon, 9% Merlot,
3% Petit Verdot 3% Cabernet Franc, 2% Malbec

T.A.: 5.60 g/L | **pH:** 3.67

AGING: 10 months in 69% French oak barrels (8% new) and
31% American oak (7% new)

ALCOHOL: 13.5%

GROWING REGIONS

- 1 84% Sonoma County
- 2 16% Mendocino County



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