



KENDALL-JACKSON®

JACKSON ESTATE®

Cloud Landing

2022 CHARDONNAY
SONOMA COAST



Jackson Estate wines showcase our cherished vineyard estate properties located on rare, coastal California terroir of mountaintops, 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.

CLoud LANDING

Situated on the undulating hills between the San Pablo Bay and the Pacific Ocean, Cloud Landing is perched in the fog line more often than not, but still exposed to the persistent wind from the Petaluma Wind Gap. The grapes are challenged not only by the wind, but also the cool, long days that make this site ideal for developed flavors and natural acidity in Chardonnay.

KEY POINTS

- Elevation:** 160 – 260 feet
- Soil:** Diablo clay formed from weathered shale, sandstone, and consolidated sediments.
- Climate:** Mediterranean climate with maritime influence due to the proximity to the San Pablo Bay and Pacific Ocean.
- Profile:** Mineral-driven with aromas of flint, citrus and lemon. A lush, well-structured palate of ripe pear, honeycomb, and baked pie crust with a lengthy, lush, mouth-filling finish.

TECHNICAL INFORMATION

- Appellation:** Petaluma Gap
- Composition:** 100% Chardonnay
- Barrel Aging:** A minimum of 8 months in 100% French oak (66% old)
- Alcohol:** 14.1%
- T.A.:** .63 g/100mL
- pH:** 3.57
- Total Production:** 454 cases

©2024 KENDALL-JACKSON WINERY, SANTA ROSA, CA #KJ23_439525



For More Information, Please Visit kj.com