



# VINTNER'S RESERVE 2024 CHENIN BLANC

CALIFORNIA



## WINEMAKING PHILOSOPHY

For over four decades, Kendall-Jackson has remained committed to producing vineyard-reflective wines. We have always been on the forefront of regional expression, and our new addition of Chenin Blanc allows us to explore a much-revered grape that offers delicious drinking for Global cuisine—a rediscovery of a noble variety.

## KEY POINTS

- Chenin Blanc—brightness, structure, and length
- Albariño—supple texture and juicy fruit

## TASTING NOTES

With aromas of green apple, honeysuckle, and grapefruit, this refreshingly juicy Chenin Blanc is filled with freshness and brilliant fruit character.

## STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 82% Chenin Blanc,  
10% Albariño, 5% Grüner Veltiner,  
2% Chardonnay, 1% Viognier

T.A.: 6.2 g/L | pH: 3.43

ALCOHOL: 12%

## WINEMAKING

Cold fermented in stainless steel to retain freshness and vibrant acidity.

## FOOD PAIRINGS

Sushi, fish tacos, fried calamari, Thai and Vietnamese, fruit salsas, pork, and cheese course

## GROWING REGION

- 1 88% Clarksburg AVA
- 2 10% Monterey County
- 3 2% Sonoma County



COMMITTED TO SUSTAINABILITY

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