



VINTNER'S RESERVE 2024 PINOT GRIS

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

- Anchored by grapes from cool, coastal windswept vineyards, Pinot Gris' wide range of fruit flavors and naturally bright acidity take center stage.
- Stainless steel fermentation retains Pinot Gris' vivid fruit qualities and bright, juicy texture, enhancing the pear, citrus, mango, and melon flavors inherent to the grape.
- The wine is blended with a touch of exciting European varietals such as Albariño of Spanish origin and Grüner Veltliner of Austrian origin, along with a kiss of other floral varieties, which contribute layers of richness as well as a subtle floral and peach notes.

TASTING NOTES

"This refreshing 2024 Pinot Gris presents fresh and crisp aromas of green fruit and melon. Bright flavors of green apple, pear, and honeydew finish with notes of juicy peach. The many layers and textures of this wine contribute to its versatility."

- RANDY ULLOM, DIRECTOR OF WINEMAKING

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 77% Pinot Gris,
9% Grüner Veltliner, 8% Albariño,
3% Viognier, 1% Pinot Blanc,
1% Pinot Blanc, 1% Roussanne

T.A.: 6 g/L | pH: 3.46

ALCOHOL: 13.5%

GROWING REGION

- 1 95% Monterey County
- 2 3% Mendocino County
- 3 2% Sonoma County



COMMITTED TO SUSTAINABILITY

KJ.COM @KJWINES

