



# VINTNER'S RESERVE 2022 MERLOT

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

- Merlot is the textural component of the wine that brings lovely fruit, mid-palate, and balance. Cabernet is blend in to add tannin and lengthen the finish while Cabernet Franc lends backbone and structure.
- Sonoma County mountain and hillside vineyards add black cherry and blackberry flavors and superb structure.
- Mendocino County mountain vineyards impart red fruit, texture, and spice.
- 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

"This classic Merlot provides lifted aromas of blackberry brambles, cherries, light notes of cream, caramel, and spicy notes of black pepper. The palate is forward sweet red fruit with blackberry and toasty oak, lively acidity, and finishing with dark chocolate and spicy tannins."

- RANDY ULLOM, DIRECTOR OF WINEMAKING

## STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 92% Merlot,  
6% Cabernet Sauvignon,  
2% Cabernet Franc

T.A. : 5.8 g/L | pH: 3.56

ALCOHOL: 14.5%

## GROWING REGION

- 1 52% Sonoma County
- 2 48% Mendocino County



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