



KENDALL-JACKSON

YORKVILLE VINEYARD

2023 VIOGNIER

YORKVILLE HIGHLANDS

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

YORKVILLE VINEYARD

This block of the Yorkville Vineyard sits between 1,195 and 1,230 feet on a Bearwallow-Hellman loam which is weathered from sandstone and shale. The marine fog combined with the large diurnal shifts of the Yorkville Highlands leads to smaller berries, preserved acidity, and more intense flavors.

KEY POINTS

Elevation: 1,195 – 1,230 feet

Soil: Sandstone and shale

Climate: Marine fog combined with the large diurnal shifts of the Yorkville Highlands

Profile: Honeysuckle, plumeria, and orange blossom on the nose lead to a rich palate of apricot marmalade and baking spices.

TECHNICAL INFORMATION

Appellation: Yorkville Highlands, Mendocino County

Composition: 100% Viognier

Barrel Aging: 9 months in neutral French oak barrels and puncheons

Alcohol: 14.5% | **T.A.:** 5.2g/L | **pH:** 3.89

Total Production: 132 cases

