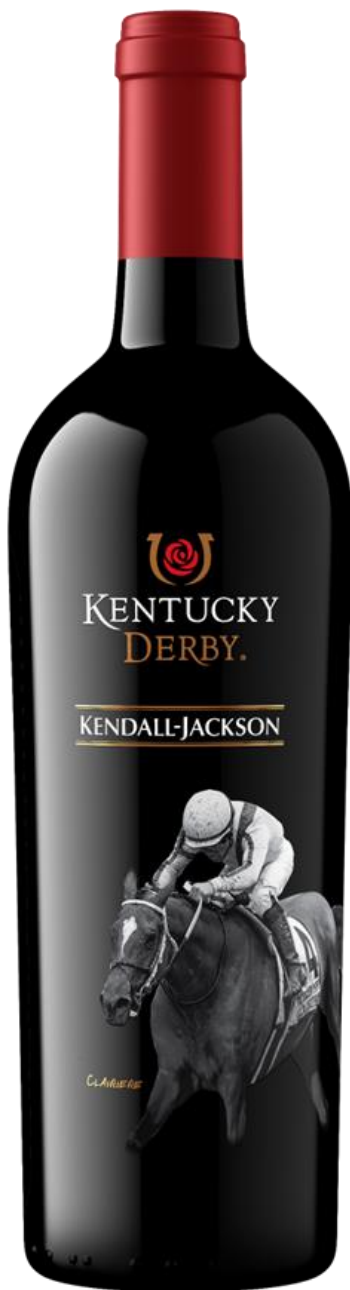




KENDALL-JACKSON

2022 CABERNET SAUVIGNON

NORTH COAST



WINEMAKING PHILOSOPHY

As the preferred wine of the Kentucky Derby®, Kendall-Jackson is proud to offer this commemorative bottling of Cabernet Sauvignon.

Cheers to the 151st Run for the Roses®!

KEY POINTS

- Grapes are harvested from fractured rock and gravelly loam soils with great drainage, showcasing their full potential of great fruit and rich, ripe tannins.
- Vineyards are mostly older if not historic, and dry-farmed with well-established root systems and low yields.
- 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 limited-release wine is aged in small oak barrels, creating a textured palate with notes of cigar box and baking spice, accompanied by hints of black currant and dark cherry.”

- RANDY ULLOM, DIRECTOR OF WINEMAKING

STATISTICAL INFORMATION

APPELLATION: North Coast

COMPOSITION: 80% Cabernet Sauvignon,
12% Merlot, 6% Petit Verdot, 2% Cabernet Franc

AGING: 22 months in 95% French oak barrels (36% new)
and 5% American oak barrels

T.A.: 6 g/L | pH: 3.60

ALCOHOL: 14.5%

GROWING REGION

- ① 72% Sonoma County
- ② 28% Napa Valley

