



# VINTNER'S RESERVE BRUT CUVÉE CALIFORNIA



## WINEMAKING PHILOSOPHY

For over forty years, Kendall-Jackson has been all about great wine, grown right here in California. From vine to glass, we put care into every step to make sure each bottle is something special.

## WHY CHARMAT METHOD?

- The Charmat method differs from the traditional Méthode Champenoise in that the secondary fermentation takes place in a pressurized tank instead of individual bottles.
- The Charmat method generally creates a cleaner, more floral and fruit-driven flavor and aroma profile.

## TASTING NOTES & PAIRINGS

This Charmat Method Brut Cuvée showcases fresh, fruity notes on the nose with lively acidity, a refreshing palate and a nice, clean finish. Pairs beautifully with a variety of foods including oysters, sushi, fried foods, and soft cheeses.

## STATISTICAL INFORMATION

**APPELLATION:** California

**T.A.:** 6.8 g/L | **pH:** 3.32

**ALCOHOL:** 11%

**R.S.:** 9 g/L

*"This wine was made to bring a little celebration to the everyday—light, vibrant, and perfectly bubbly."*

