



VINTNER'S RESERVE PINOT NOIR

JACKSON ESTATE® • VINEYARD STEWARDSHIP

— CALIFORNIA —

2022



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

- Monterey County grapes develop the floral nuances and structure along with flavors of ripe strawberry, raspberry and blackberry.
- The Santa Barbara County ocean influence adds great salinity and natural acidity to the wine.
- Anderson Valley grapes add flavors of dark fruits such as black cherry and berry while the small, dense grapes create a well-structured wine.
- Petaluma Gap infuses the wine with dark cherry lushness.
- Aged for 8 months in 100% French oak barrels (18% new) for hints of toast, vanilla, and cedar aromas.
- Lots are kept separate until the final blend so that our winemakers have the ability to craft a wine that exhibits the perfect blend of flavors and aromas from each region.

TASTING NOTES

"This dark garnet gem delivers dark cherry, strawberry and raspberry. Oak aging adds a soft silky tannin, toast and vanilla. ."

- RANDY ULLOM, DIRECTOR OF WINEMAKING
MARK THEIS, WINEMAKER

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 100% Pinot Noir

T.A.: 5.40g/L | pH: 3.67

ALCOHOL: 14.5%

GROWING REGIONS

- 1 55% Monterey County
- 2 25% Santa Barbara County
- 3 19% Mendocino County (Anderson Valley)
- 4 1% Petaluma Gap



COMMITMENT TO QUALITY AND FUTURE GENERATIONS