



KENDALL-JACKSON

2023 CHARDONNAY

MENDOCINO COUNTY



WINEMAKING PHILOSOPHY

As the preferred wine of the Kentucky Derby®, Kendall-Jackson is proud to offer this commemorative bottling of Chardonnay. This limited-release wine is aged in small oak barrels.

Cheers to the 151st Run for the Roses!

KEY POINTS

- Crafted in small vineyard lots throughout the entire winemaking process.
- Sur lie aging with monthly battonage (lees stirring) for our signature velvety texture and creamy flavor.
- Fruit is sourced from multiple AVAs within Mendocino County to represent the complexity of this growing region.

TASTING NOTES

“Green apple, Bosc pear, and honey, with a lush, rich palate. Notes of candied citrus and vanilla bean create an appealing and long, lingering finish. All of this overlies a touch of salinity and minerality.”

- RANDY ULLOM, DIRECTOR OF WINEMAKING

STATISTICAL INFORMATION

APPELLATION: Mendocino County

COMPOSITION: 100% Chardonnay

AGING: 9 months in 87% French oak (25% new)

and 11% American oak barrels

T.A.: 5.5 g/L | pH: 3.65

ALCOHOL: 14.5%

GROWING REGION

- 1 98% Mendocino County
- 2 2% Monterey County

