



VINTNER'S RESERVE SAUVIGNON BLANC

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.

Our proprietary approach to winemaking has earned us our world-renowned reputation for wines that consistently exhibit our signature rich layers of flavor, combined with delicate balance.

KEY POINTS

- Lake County, the core of the blend, contributes floral and citrus notes as well as melon, pineapple and grapefruit flavors. Mendocino County adds honeysuckle aromas.
- The South Coast adds minerality and fig tones to this wine.

TASTING NOTES

“With aromas of white flowers, Bartlett pear, honeysuckle, and apricot, this refreshingly juicy Sauvignon Blanc brings forth a bright acidity and minerality. Flavors of tangerine, guava, and white peach finish nicely with a whisper of quince and honeycomb.”

RANDY ULLOM, DIRECTOR OF WINEMAKING
FRITZ MEIER, WINEMAKER

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION:
97% Sauvignon Blanc, 3% Semillon

AGING: 15% barrel fermented in mostly neutral American oak

T.A.: 0.68g/100mL | pH: 3.35

ALCOHOL: 13.6%

GROWING REGIONS

- 1 83% Lake County
- 2 8% Mendocino County
- 3 5% Monterey County
- 4 2% San Luis Obispo County
- 5 2% Santa Barbara County



COMMITMENT TO QUALITY AND FUTURE GENERATIONS