KENDALL-JACKSON

VINTNER'S RESERVE
2025 CHARDONNAY

CALIFORNIA



WINEMAKING PHILOSOPHY

For over four 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

- Crafted in small vineyard lots throughout the entire winemaking process
- Sur lie aging with monthly battonage (lees stirring) for our signature velvety, silky texture and creamy flavor

TASTING NOTES

Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak and butter rounds out the long, lingering finish.

STATISTICAL INFORMATION

APPELLATION: California

COMPOSITION: 100% Chardonnay

AGEING: Aged 6 months in 50% French Oak (4% new) and 45% American Oak (6% new), 5% other

T.A.: 6.9 g/L

pH: 3.42

ALCOHOL: 13.8%

GROWING REGION

1. 43% Monterey County
2. 28% Mendocino County
3. 29% Santa Barbara County



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COMMITTED TO SUSTAINABILITY

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