

TASTING NOTES CHEAT SHEET

MILESTONE BIRTHDAY

KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY

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.

100% CHARDONNAY

GROWN IN CALIFORNIA'S COOL COASTAL VINEYARDS

CITRUS + LIME FLAVORS FROM MONTEREY COUNTY

MANGO + PINEAPPLE FLAVORS FROM SANTA BARBARA COUNTY

GREEN APPLE NOTES FROM MENDOCINO COUNTY

RIPE PEAR FLAVORS FROM SONOMA COUNTY

CRAFTED IN SMALL VINEYARD LOTS THROUGHOUT WINE-MAKING PROCESS

WHOLE CLUSTER PRESSED TO RETAIN FRESH FRUIT QUALITIES

FERMENTED + AGED IN FRENCH + AMERICAN OAK BARRELS, FOR

RICHNESS, TOASTINESS, AND COMPLEXITY

AGED 7 MONTHS

KENDALL-JACKSON VINTNER'S RESERVE SAUVIGNON BLANC

Luscious honeysuckle, ripe pear and fresh lemongrass intertwine in this medium-bodied Sauvignon Blanc. Hints of fresh tropical grapefruit complement the subtle mineral quality while added layers of fig and honeysuckle round out this crisp, aromatic wine.

COMPOSITION: 90% SAUVIGNON BLANC, 8% SEMILLON, 1.5% CHARDONNAY, .5% PINOT BLANC

LAKE COUNTY, THE CORE OF THE BLEND, ADDS FLORAL, CITRUS, +

LEMONGRASS NOTES, AS WELL AS RIPE MELON, PINEAPPLE, + GRAPEFRUIT

FLORAL HONEYSUCKLE AROMAS FROM MENDOCINO COUNTY

SONOMA COUNTY LENDS A HINT OF RIPE PEAR

A TOUCH OF SEMILLON, CHARDONNAY, + PINOT BLANC ROUND OUT

THE MOUTHFEEL AND PROVIDE FIG AND PERFUME TONES

KENDALL-JACKSON JACKSON ESTATE ANDERSON VALLEY PINOT NOIR

The wine shows its cool-climate origins in bright acidity, accenting the rich flavors of blueberries, black cherries, cola and dusty spices. Firm minerality grounds the wine. The tannins are powerful, yet with silkiness on the finish, while oak barrel aging brings a smoky, sandalwood note. Beautiful to drink now on release, this Pinot will age well over the next six-plus years easily.

100% PINOT NOIR

AGED 11 MONTHS IN 100% FRENCH OAK (29% NEW)

KENDALL-JACKSON JACKSON ESTATE ALEXANDER VALLEY CABERNET SAUVIGNON

This Cabernet shows mountain intensity in its rich blackberry, black currant and cassis flavors. It's bone dry, with thick but refined long tannins, and brightened by a fine burst of fruit and acidity. Blended with a little Merlot, Malbec, Cabernet Franc and Petit Verdot for complexity, it drinks beautifully now, and will age for a decade or longer.

COMPOSITION: 94% CABERNET SAUVIGNON, 2% MALBEC, 2% PETIT VERDOT, 1.7% CABERNET FRANC, 0.3% MERLOT

19 MONTHS IN 79% FRENCH OAK (27% NEW) AND 21% AMERICAN OAK (1% NEW)

KENDALL-JACKSON GRAND RESERVE CABERNET SAUVIGNON

This Cabernet has distinct flavors of blackberry, blueberry, plus both red and black currants with enticing fragrances of mocha and nutmeg. Subtle notes of chocolate and toasty vanilla add to the richness and length of this bold Cab, and are accompanied by fine grained tannins on a lengthy finish.

COMPOSITION: 97% CABERNET SAUVIGNON, 1% CABERNET FRANC, 1% PETIT VERDOT, 0.5% MERLOT, 0.5% MALBEC

100% JACKSON ESTATES GROWN

CRAFTED FROM TOP 7% OF ALL KENDALL-JACKSON WINE LOTS
GRAPES SOURCED FROM LOWER-YIELDING, HIGHER-ELEVATION
ESTATE BLOCKS AND VINEYARDS

ROUGHLY 70% OF WINE IS FROM SAME VINEYARD BLOCKS YEAR-TO-YEAR,
ENSURING GREATER CONSISTENCY + ENHANCED COMPLEXITY
PRECISION HARVESTING, SORTING, DE-STEMMING, + PRESSING METHODS
ARE UTILIZED TO HANDLE GRAPES IN MOST DELICATE MANNER POSSIBLE