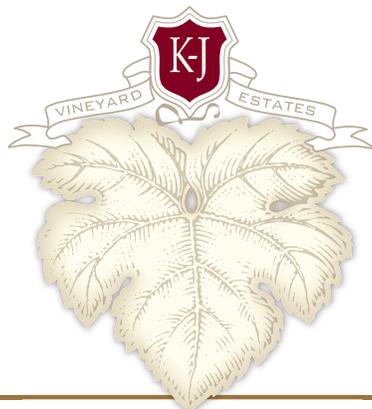


2011 GRAND RESERVE CABERNET SAUVIGNON

PURE CALIFORNIA COASTAL EXPRESSION



GRAND RESERVE®

STATISTICAL INFORMATION

Appellation:

100% Sonoma County

Composition:

94.8% Cabernet Sauvignon

4.4% Petit Verdot

0.5% Merlot

0.2% Cabernet Franc

Barrel Aging:

17 months aging in 82% French (29% new)
and 18% American oak

Alcohol:

13.5%

T.A.:

0.59g/100mL

pH:

3.69

WINEMAKER NOTES

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

—Randy Ullom, Winemaker

WINEMAKING PHILOSOPHY

Grand Reserve is a winemaker’s blend of our mountain, ridge, hillside and benchland grapes grown along California’s cool coastal appellations. We hand select grapes from our best estate vineyards and then monitor, taste and hand-hold each individual lot throughout the winemaking process. Each lot is kept separate, barrel-aged and handcrafted—boutique winery style. Our winemakers have an unmatched palette of flavors, toast levels and terroir nuances from which they masterfully blend these exemplary rich, deep and complex wines.

EXPERIENCE THE DIFFERENCE

- 100% Jackson Estates Grown on vineyards that we own, ensuring that our precision farming methods are used and grapes are harvested at their peak potential
- Handcrafted from the top 7% of all the Kendall-Jackson lots
- Grapes are sourced from lower-yielding, higher-elevation, estate blocks and vineyards
- 70% of the wine is from the same vineyard blocks year-to-year, ensuring greater consistency and enhanced complexity with each vintage
- Precision harvesting, sorting, de-stemming, and pressing methods are utilized so the grapes are handled in the most delicate manner possible
- Pre-fermentation cold-soak adds layers of complexity by extracting a silkier tannin profile
- Since 2011, all of our vineyards have been third-party certified as sustainable by CCSW (Certified California Sustainable Winegrowing) and SIP (Sustainability in Practice)
- Sonoma County estate fruit confers high toned red and black fruit with a distinct mineral edge to the wine
- Roughly 2/3 of the grapes sourced from Alexander Valley Mountain vineyards and 1/3 sourced from Knights Valley Mountain vineyards

VINTAGE PROFILE

Inconsistent weather patterns in the spring and summer resulted in a limited crop that was long and late to ripen. Be it frost, wind, extensive fog or September rains, the long hang time and excellent sorting gave us great flavors. The grape clusters were sparse in number and small in size. These conditions resulted in nice bright flavors and crisp acidities in the finished wines. All vintages are unique and the 2011 in no exception!

“Our family culture is built on the time-honored principles of hard work, integrity, an uncompromising desire for quality and the long-term stewardship of the land.”

- JESS JACKSON, FOUNDER