



Kendall-Jackson

A luminous Monterey Riesling combining vibrant citrus, exotic fruit, and floral notes in a fresh, off-dry style that dances gracefully across the palate.



Vintner's Reserve Riesling 2022

California, USA

Region and Vineyards

The *Kendall-Jackson Vintner's Reserve Riesling 2022* is sourced predominantly from **Monterey County**, a cool-climate region along California's Central Coast renowned for its **long growing season and maritime influence**. The vineyards benefit from coastal breezes and daily fog that temper the warm afternoons, allowing the Riesling grapes to mature slowly and retain their natural acidity. This extended hang time enhances aromatic complexity and freshness—two hallmarks of high-quality Riesling. The climate's precision ripening window contributes to a vibrant balance between **citrus-driven energy and floral elegance**.

The vines grow in two distinct soil types that define the wine's texture and character. On the northeast side of the valley, **decomposed granite (DCG)** provides excellent drainage and imparts a bright mineral tension to the fruit. Meanwhile, the southwest side features **alluvial benchland soils** over an ancient riverbed, offering richness and layered fruit expression. These terroirs—both ancient and diverse—shape a Riesling that is **perfumed, expressive, and gracefully textured**, capturing the unique essence of Monterey's coastal viticulture.

Winemaking

The 2022 vintage blends **95% White Riesling, 3% Viognier**, and **2% Pinot Gris**, the latter two enhancing floral lift and mid-palate texture. Winemaking focuses on aromatic clarity and freshness, with temperature-controlled fermentation used to preserve the fruit's delicate nuances.

With no oak aging, the emphasis remains on the varietal's **citrus, floral, and tropical components**, complemented by a hint of sweetness and a lively finish. The wine is crafted under the direction of **Randy Ullom** and **Fritz Meier**, known for their refined touch in building expressive, food-friendly whites.

Alcohol :12,60 %

Composition: 95% Riesling, 3%
Viognier, 2% Pinot Gris



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Tasting Notes

- **Color:** Pale straw with silver highlights.
- **Aroma:** Orange blossom, papaya, and white grapefruit leap from the glass, with hints of honeysuckle and almond.
- **Palate:** Juicy and fresh, featuring notes of candied pineapple, Asian pear, apricot, and blood orange. A delicate touch of candied ginger completes the vibrant, aromatic finish.

Did you know?

The Riesling grapes for this cuvée grow in Monterey's **ancient riverbed soils**, contributing to a unique combination of freshness and texture. The 2022 vintage reflects Kendall-Jackson's dedication to **preserving site expression through sustainable vineyard stewardship** and precise winemaking.

Wine Pairing Ideas

- **Thai green curry with shrimp:** The wine's sweetness and acidity balance the spice and aromatic herbs.
- **Pork tenderloin with apricot glaze:** Fruit-driven flavors complement the dish's sweet-savory elements.
- **Ceviche with citrus and mango:** Citrus notes and tropical fruit echo the wine's vibrant profile.
- **Soft cheeses like Camembert or aged goat cheese:** Creamy texture contrasts beautifully with the wine's freshness.



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