



Kendall-Jackson

A benchmark Chardonnay that balances creamy texture, vibrant acidity, and layered complexity from Kendall-Jackson's mountain and benchland sites.



Grand Reserve Chardonnay 2021

California, USA

Region and Vineyards

The *Kendall-Jackson Grand Reserve Chardonnay 2021* is sourced entirely from **estate vineyards** in **Santa Barbara County**, including the Santa Maria and Los Alamos Valleys. These regions are among the coolest grape-growing zones in California, thanks to their rare **east-west coastal orientation**, which channels ocean breezes deep inland. This climatic influence creates a **long growing season**, allowing Chardonnay grapes to develop optimal ripeness while preserving acidity.

The **calcareous soils** of the region—rich in calcium carbonate—impart a characteristic minerality to the wines. The grapes are selected from **mountain, ridge, hillside, and benchland vineyards**, enhancing both concentration and complexity. Kendall-Jackson's commitment to **Certified California Sustainable Winegrowing** ensures a deep respect for the land and vines, resulting in wines of purity and environmental integrity.

Winemaking

Made from **100% Chardonnay**, this Grand Reserve is **aged for 9 months** in a combination of **86% French oak (29% new)** and **14% American oak (1% new)**. The wine undergoes **sur lie aging**, with **lees stirred twice monthly**, a traditional Burgundian technique that integrates oak and fruit, enhances texture, and lends a signature creaminess.

The blend includes small amounts of **Dijon and Rued clones**, which add finesse and floral lift. Winemaker Randy Ullom's approach emphasizes site expression and seamless oak integration, resulting in a Chardonnay that is both rich and nuanced, with a long, polished finish.

Tasting Notes

- **Color:** Brilliant pale gold.
- **Aroma:** Ripe tropical fruits such as pineapple and mango, complemented by floral hints and subtle spice.
- **Palate:** Lush and layered with tropical fruit, creamy mid-palate texture from sur lie aging, and vibrant minerality from Santa Barbara's calcareous soils. Balanced by a touch of vanilla and baking spice on the finish.

Alcohol :14,60 %

Composition: 100% Chardonnay



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Did you know?

The **Grand Reserve range** represents Kendall-Jackson's highest tier of regional expression, crafted from single appellation vineyards and blended with precision. The Santa Barbara Chardonnay captures the essence of one of the most maritime-influenced AVAs in California, delivering vibrancy, longevity, and character.

Wine Pairing Ideas

- **Lobster tail with lemon butter:** The wine's richness and acidity enhance the luxurious texture and savory sweetness of shellfish.
- **Roast chicken with tarragon cream sauce:** A classic pairing where oak and cream meet in perfect harmony.
- **Butternut squash ravioli:** The wine's tropical fruit and spice elevate the dish's nutty and sweet profile.
- **Gruyère and caramelized onion tart:** A savory, textured match that resonates with the wine's creamy body and minerality.



Jeb Dunnuck (JD) : 90 Points (2020)

One hundred percent barrel fermented, the 2020 Chardonnay Grand Reserve is characterized by floral aromatics of honeysuckle, salted pineapple, and lemon. The palate is rounded and flush, with sweet honeydew melon, baked apple, and baking spice.



Robert Parker (RP) : 90 Points (2019)

The 2019 Chardonnay Grand Reserve is scented of baked apples, pie crust, toast and beeswax with top notes of citrus. The palate is medium-bodied, fresh, rounded and savory, with appealingly ripe, honeyed fruit and a long, flavorful finish.



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