

Kendall-Jackson

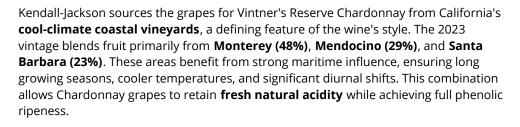
A benchmark California Chardonnay, this wine harmonizes tropical richness with refreshing citrus, framed by subtle oak for a polished, elegant finish.



Vintner's Reserve Chardonnay 2023

California, USA

Region and Vineyards



Monterey County contributes a **zesty citrus and mineral edge**, while Mendocino's cooler pockets offer **green apple and floral lift**. Santa Barbara, with its unique transverse valleys, imparts a more **tropical richness and roundness**. By weaving together these distinct terroirs, Kendall-Jackson achieves a Chardonnay that is both **expressive and consistent** vintage after vintage, capturing the essence of California's diverse coastal vineyards.



This Chardonnay is made from **100% Chardonnay grapes**, carefully vinified in small vineyard lots. The wine undergoes **sur lie aging with monthly bâtonnage**, a traditional lees-stirring technique that enhances its **velvety texture and creamy midpalate**.

The wine is aged for **three months in 44% French oak (4% new) and 50% American oak (7% new)**, striking a delicate balance between fruit purity and subtle oak influence. The restrained use of new oak introduces notes of **vanilla, toast, and baking spice**, while the majority of neutral barrels allow the vibrant fruit to shine. With a moderate alcohol of **13.5%**, a **pH of 3.43**, and total acidity of **6.8 g/L**, the 2023 vintage achieves freshness, balance, and an elegant structure that has become the hallmark of Kendall-Jackson Chardonnay.



Alcohol :13,50 %

Composition: 100% Chardonnay







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Tasting Notes

- Color: Bright golden straw with green highlights.
- **Aroma:** Expressive tropical fruit—pineapple, mango, and papaya—interwoven with citrus zest, honey, and delicate vanilla. Subtle toasted oak adds depth and warmth.
- **Palate:** Silky and rounded, with layers of ripe tropical fruit, lemon curd, and a touch of butter. The mid-palate is creamy yet balanced by vibrant acidity, finishing long with hints of toast and spice.

Did you know?

Since its debut in **1982**, Kendall-Jackson Vintner's Reserve Chardonnay has been the **#1 selling Chardonnay in America** for over three decades. Its style—rich yet balanced—set the standard for California Chardonnay and remains a reference point for consumers worldwide.

Wine Pairing Ideas

- **Grilled lobster with drawn butter** the wine's tropical richness and creamy oak match the sweetness and texture of lobster.
- **Roast chicken with lemon and herbs** acidity cuts through the richness while oak tones mirror the roasted flavors.
- **Butternut squash risotto** the wine's creaminess complements the risotto's texture, while citrus notes lift the dish.
- **Miso-glazed black cod** umami depth resonates with the wine's buttery notes, while acidity refreshes the palate.



Decanter (DCT): 90 Points (2022)

The Vintner's Reserve Chardonnay from the 2021 vintage is undeniably complex and delicious. Elegant notes of lemon creme are braced by a nutmeg spice and vanilla note that is complementary and far from overpowering. The palate offers plenty of fresh acidity, honey, lemongrass, bee pollen, and citrus, all combined for a tremendous value and Chardonnay that will shock many in a blind tasting. (CP)



Robert Parker (RP): 89 Points (2021)

The 2021 Chardonnay Vintner's Reserve blends fruit from Monterey, Santa Barbara and Mendocino counties. It was barrel fermented and matured for seven months in 11% new French and American oak. It has gregarious aromas of apple, toast, allspice and citrus peel. The medium-bodied palate's mouth-coating flavors are refreshed by bright acidity, and it has a pleasantly toasty finish. 2.1 million cases were made.







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Wine Enthusiast (WE): 91 Points (2020)



This medium-bodied, barrel-fermented wine offers light, toasted oak aromas, attractive baked apple flavors and accents of butter and vanilla. Good balance keeps it going sip after sip, revealing spice and almond nuances.



