



Kendall-Jackson

Dive into the opulent Kendall-Jackson Vintner's Reserve Chardonnay, where tropical fruits meet a hint of toasted oak, delivering a silky, unforgettable experience.



Vintner's Reserve Chardonnay 2022

California, USA

Region and Vineyards

The **Kendall-Jackson Vintner's Reserve Chardonnay** is sourced from diverse regions across **California's cool coastal vineyards**, which are meticulously selected for their unique climates and soil types. These regions include **Monterey County (51%)**, **Santa Barbara County (32%)**, **Mendocino County (16%)**, and a small portion from **Sonoma County (1%)**.

Monterey County, known for its cool, foggy mornings and warm afternoons, contributes to the wine's crisp acidity and bright fruit flavors. Santa Barbara County, with its maritime influence, adds complexity and tropical fruit characteristics. Mendocino County's cooler temperatures help retain acidity and structure, while Sonoma County provides a touch of elegance and balance.

Winemaking

Kendall-Jackson's winemaking philosophy emphasizes **crafting wines in small vineyard lots** throughout the entire winemaking process. This ensures that each lot retains its distinct characteristics, contributing to the wine's complexity. The grapes are **whole cluster pressed** to preserve the fresh fruit qualities, and the wine undergoes **sur lie aging** with monthly battonage (lees stirring), which imparts a signature velvety texture and creamy flavor.

The **Kendall-Jackson Vintner's Reserve Chardonnay** is aged for **5 months in a combination of French (4.5% new) and American oak (7% new)**. This aging process adds subtle layers of **toasted oak and butter** to the wine, enhancing its depth and balance.

Tasting Notes

- **Color:** A luminous golden hue that hints at the richness within.
- **Aroma:** Enticing aromas of **pineapple, mango, and papaya**, interwoven with **vanilla and honey**.
- **Palate:** Explosive tropical flavors harmonize with **citrus notes**, creating a mouthwatering experience. The wine's **creamy texture** is complemented by a touch of **toasted oak and butter**, leading to a long, lingering finish.

Alcohol :13,50 %

Composition: 100% Chardonnay



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Did you know?

Kendall-Jackson has built its reputation on a proprietary approach to winemaking, consistently producing wines that exhibit rich layers of flavor and delicate balance. Their commitment to quality and sustainable vineyard practices ensures that each bottle of Vintner's Reserve Chardonnay embodies the best of California's diverse terroirs.

Wine Pairing Ideas

- **Grilled Lobster with Garlic Butter:** The wine's tropical fruit flavors and creamy texture complement the richness of the lobster and the savory garlic butter.
- **Roast Chicken with Herbs:** The subtle oak and butter notes in the Chardonnay enhance the flavors of the roasted chicken and herbs, creating a harmonious pairing.
- **Butternut Squash Risotto:** The wine's acidity and creamy texture balance the richness of the risotto, while the tropical fruit flavors add a delightful contrast.
- **Mango and Avocado Salad:** The vibrant tropical notes in the wine echo the fresh flavors in the salad, making for a refreshing and elegant pairing.

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.

Robert Parker (RP) : 90 Points (2019)



The 2019 Chardonnay Vintner's Reserve is scented of yellow apples, baker's yeast and hazelnut with tones of beeswax. The medium-bodied palate features concentrated, honeyed fruits, juicy acidity and a long, nutty finish.

