



# Kendall-Jackson

Hand-selected estate grapes, vinified in small lots and aged in French oak, showcase Kendall-Jackson's artisanal approach, producing a Pinot Noir of layered complexity, elegance, and finely polished balance.



## Grand Reserve Pinot Noir 2021

California, USA

### Region and Vineyards

The Kendall-Jackson Grand Reserve Pinot Noir 2021 is rooted in **Anderson Valley**, a cool-climate appellation within Mendocino County, California. This valley benefits from its proximity to the Pacific Ocean, where fog drifts inland, tempering the warmth of the day and extending the growing season. Such conditions allow Pinot Noir grapes to mature slowly, developing **intensity of flavor while preserving freshness**. The diurnal shifts—warm, sunny afternoons followed by fog-shrouded mornings—create a natural balance that heightens aromatics and acidity.

The wine is sourced entirely from **Jackson Estate vineyards**, with 70% of fruit drawn consistently from the same blocks each year to ensure stylistic reliability. Grapes are cultivated on mountain, ridge, hillside, and benchland sites at varied elevations. These **low-yielding Grand Reserve blocks** are carefully chosen for their distinctive character, producing fruit of notable concentration, depth, and textural finesse. All vineyards are **certified sustainable** under CCSW and SIP programs, underscoring Kendall-Jackson's commitment to environmentally responsible viticulture.

### Winemaking

This Pinot Noir is **100% estate-grown** and vinified with boutique precision, keeping individual vineyard lots separate until blending. Winemakers have access to a wide palette of terroir-driven nuances and Burgundian clones, which allows them to shape a cuvée that is both expressive and balanced. The blend for the 2021 vintage includes clones **777 (51%), 667 (26%), 115 (20%), 4 (1%), 2A (1%), and 828 (1%)**, each contributing layers of fruit character, structure, and aromatics.

The wine was **barrel-aged for nine months in French oak (99%, with 18% new barrels)**. This restrained use of new oak imparts subtle notes of toast, smoke, and spice without overshadowing the varietal purity of Pinot Noir. The result is a wine that balances **vivid red fruit with savory complexity**, underpinned by a polished, silky texture. Technical precision is further reflected in its measured acidity (TA 0.54 g/100 ml), **pH 3.62**, and well-integrated alcohol at 14.3%.

Alcohol :14,60 %

Composition: 100% Pinot Noir



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## Tasting Notes

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- **Color:** Brilliant ruby with youthful violet reflections.
- **Aroma:** Expressive layers of wild strawberries, red cherries, and ripe plums, lifted by hints of earth, forest floor, and subtle smoky toast from French oak.
- **Palate:** Medium-bodied with bright acidity and smooth, silky tannins. Flavors of cherry compote and wild berries intertwine with earthy undertones and delicate spice, finishing long and refined with a whisper of oak.

## Did you know?

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Kendall-Jackson's **Grand Reserve program** draws from specially designated vineyard blocks that yield smaller crops for greater concentration. Remarkably, **70% of the blend comes from the same vineyard parcels each year**, ensuring a signature style of **consistency and complexity** across vintages.

## Wine Pairing Ideas

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- **Duck breast with cherry reduction:** The wine's red fruit core mirrors the sauce, while its acidity cuts through the richness of the meat.
- **Wild mushroom risotto:** Earthy mushroom flavors resonate with the Pinot's subtle forest-floor notes.
- **Grilled salmon:** The silky palate and bright acidity complement the richness of fatty fish.
- **Herb-roasted chicken:** A classic pairing that balances the wine's fruit with the savory depth of roasted poultry.



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