

Kendall-Jackson

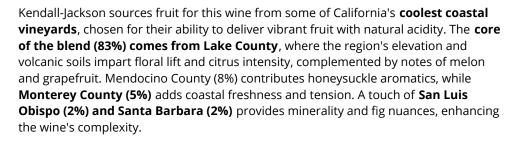
Crafted from diverse cool-climate terroirs, this cuvée captures California's coastal freshness in a glass, offering a graceful interplay of citrus, tropical fruits, and floral lift.



Vintner's Reserve Sauvignon Blanc 2022

California, USA

Region and Vineyards



The diversity of terroirs reflects Kendall-Jackson's blending philosophy, pioneered by Jess Jackson, which emphasizes character and harmony over single-vineyard expression. By combining grapes from regions with varying soils and climates, the estate ensures a wine with both depth and consistency. This approach has become the hallmark of the Vintner's Reserve range, representing California's coastal bounty in an elegant, approachable style.



The wine is composed of **97% Sauvignon Blanc and 3% Sémillon**, the latter lending subtle roundness and texture to the palate. Grapes are vinified with great attention to freshness and aromatic intensity, preserving the grape's natural vibrancy. A portion of the wine (**15%**) undergoes barrel fermentation in mostly neutral American oak, imparting gentle texture and complexity without overshadowing the fruit.

The remainder is fermented in stainless steel to maintain crispness, lifted aromatics, and purity of flavor. This dual approach allows the winemaking team, led by **Randy Ullom (Director of Winemaking)** and **Fritz Meier (Winemaker)**, to strike a balance between fruit-forward vibrancy and subtle layers of depth. The resulting wine is structured, polished, and expressive, staying true to the Kendall-Jackson ethos of accessibility combined with refinement.



Alcohol :13,60 %

Composition: 97% Sauvignon

Blanc, 3% Sémillon







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Tasting Notes

- Color: Pale straw with green reflections, showcasing youthful brightness.
- **Aroma:** White flowers, Bartlett pear, honeysuckle, and apricot, lifted by citrus zest and tropical fruit.
- **Palate:** Juicy and refreshing, with flavors of tangerine, guava, and white peach. Subtle notes of quince and honeycomb enrich the finish, balanced by lively acidity and a fine mineral thread.

Did you know?

Jess Jackson founded Kendall-Jackson almost by accident when he purchased a **pear and walnut orchard in Lake County** in the 1970s. Frustrated with grape prices, he decided to make his own wine, pioneering the concept of blending across regions to craft consistent, characterful cuvées. This philosophy led to the creation of the **Vintner's Reserve Chardonnay**, now America's most popular Chardonnay, and set the tone for the estate's winemaking style across all varietals.

Wine Pairing Ideas

- **Goat cheese salad**: The tangy creaminess complements the wine's citrusy freshness and floral lift.
- **Grilled sea bass with lemon and herbs**: The bright acidity and minerality cut through the delicacy of the fish while enhancing herbal notes.
- **Thai green curry**: Aromatic spices and coconut richness are balanced by the wine's tropical fruit and crisp finish.
- **Oysters on the half shell**: The saline minerality and citrus character provide a perfect counterpart to the briny sweetness of shellfish.



Wine Enthusiast (WE): 90 Points (2019)

Lots of bright, ripe fruit flavors and great acidity give this full-bodied wine plenty of charm. Tangy citrus and apricot aromas meet zesty but rich flavors in this superconsistent wine. Best Buy.



